



Wolf New Generation Design Guide





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Features and specifications are subject to change at any time without notice. Visit wolfappliance.com/specs for the most up-to-date information.

IMPORTANT NOTE: Throughout this guide, dimensions may vary by $\pm 1/8"$ (3). Dimensions in parentheses are millimeters unless otherwise specified.

M Series Ovens

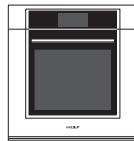
Three striking new looks are just the beginning. Superior performance features include an even more advanced dual vertical convection fan system, touch-screen controls, convenient new preset cooking programs and improved interior lighting. There is more usable space inside for deliciousness on a grand scale. M series ovens can be installed in a standard or flush inset application.

KEY FEATURES

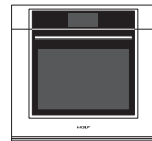
- Dual VertiCross™ convection system supplies two corner column fans for best heat saturation and distribution.
- Ten cooking modes, including the bake stone and dehydration kits for precise, easy-to-use control.
- Self-cleaning ovens.
- Full-extension racks allow easy access to foods.
- Spring and damper door hinge system for smooth opening and closing of the door.

M SERIES OVENS

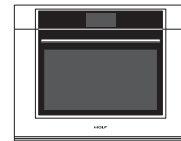
TRANSITIONAL



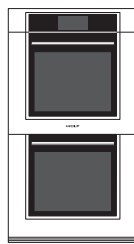
SO27TM/S/TH



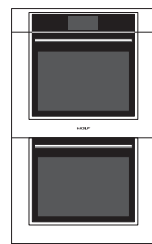
SO30TM/S/TH



SO36TM/S/TH

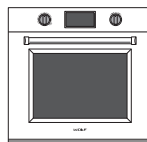


DO27TM/S/TH

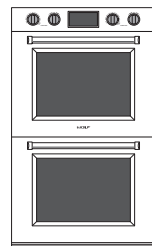


DO30TM/S/TH

PROFESSIONAL



SO30PM/S/PH



DO30PM/S/PH

CONTEMPORARY



SO30CM/B

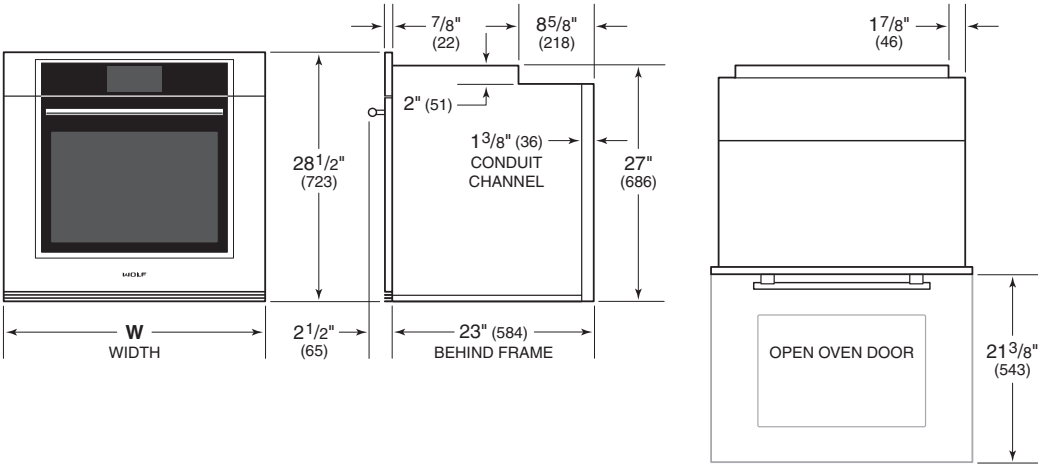


DO30CM/B

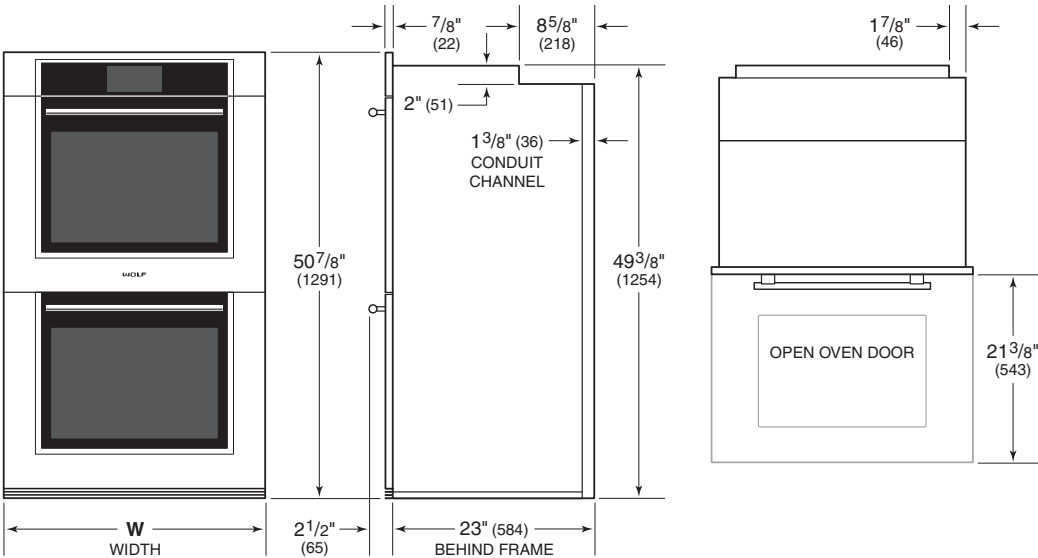
WOLF M SERIES OVENS

M Series Ovens

TRANSITIONAL SINGLE OVEN



TRANSITIONAL DOUBLE OVEN



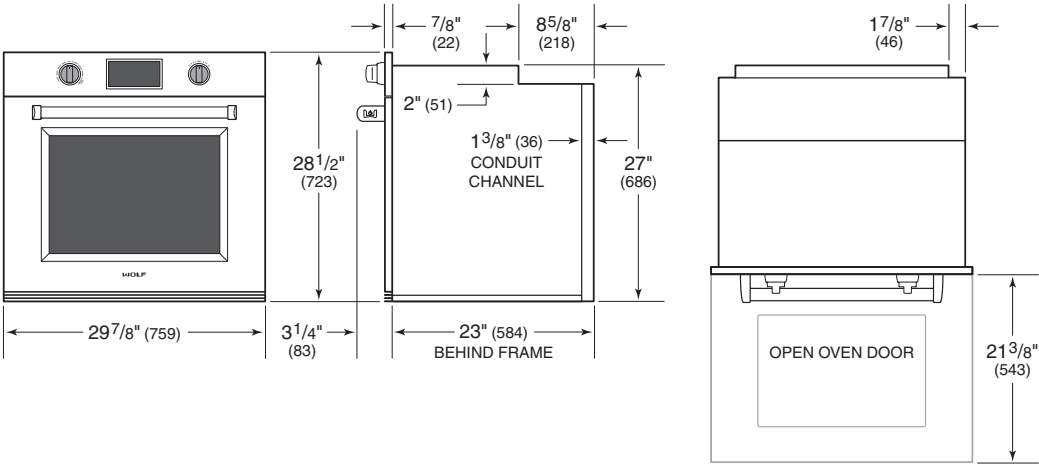
WIDTH	
TRANSITIONAL	W
27" Model	26 7/8" (683)
30" Model	29 7/8" (759)
36" Model (single oven only)	35 7/8" (911)

OVEN SPECIFICATIONS				
INTERIOR CAPACITY			CU FT (L)	
27" Oven			4.5 (127)	
30" Oven			5.1 (144)	
36" Oven			6.3 (178)	
INTERIOR DIMENSIONS		W	H	D
27" Oven		22 ¹ / ₄ " (565)	17 ¹ / ₂ " (445)	19 ⁷ / ₈ " (505)
30" Oven		25 ¹ / ₄ " (641)	17 ¹ / ₂ " (445)	19 ⁷ / ₈ " (505)
36" Oven		31 ¹ / ₄ " (794)	17 ¹ / ₂ " (445)	19 ⁷ / ₈ " (505)

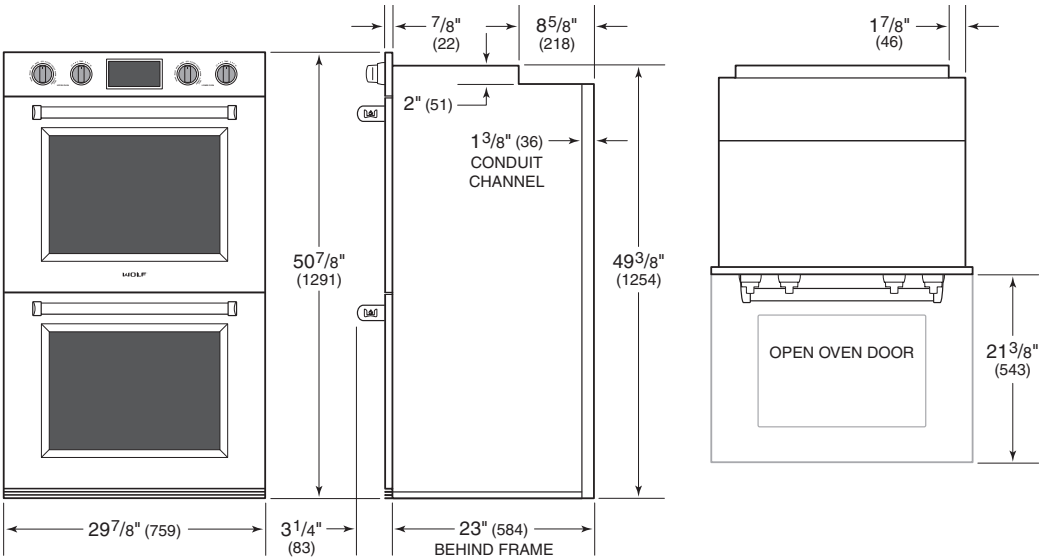
AHAM overall volume.

M Series Ovens

PROFESSIONAL SINGLE OVEN



PROFESSIONAL DOUBLE OVEN



WIDTH	
PROFESSIONAL	W
30" Model	29 7/8" (759)

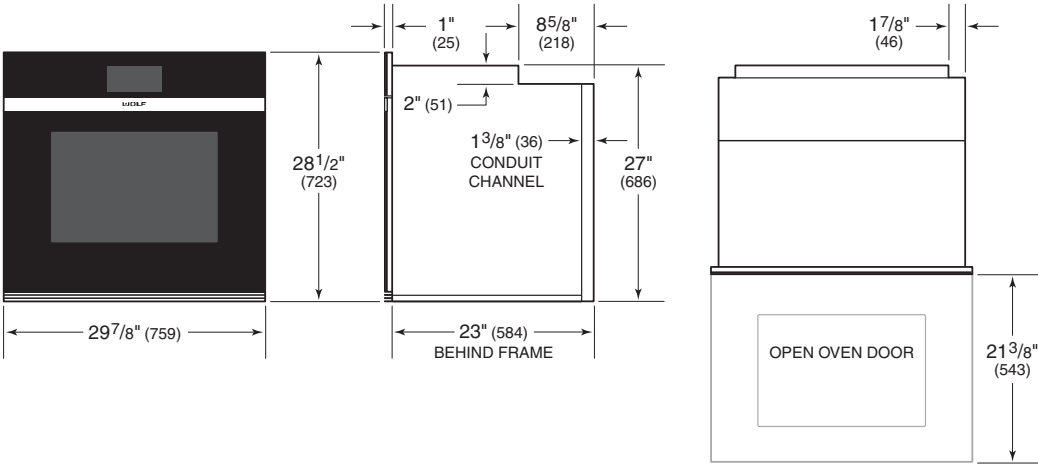
OVEN SPECIFICATIONS			
INTERIOR CAPACITY		CU FT (L)	
30" Oven		5.1 (144)	
INTERIOR DIMENSIONS		W	H D
30" Oven		25 1/4" (641)	17 1/2" (445) 19 7/8" (505)

AHAM overall volume.

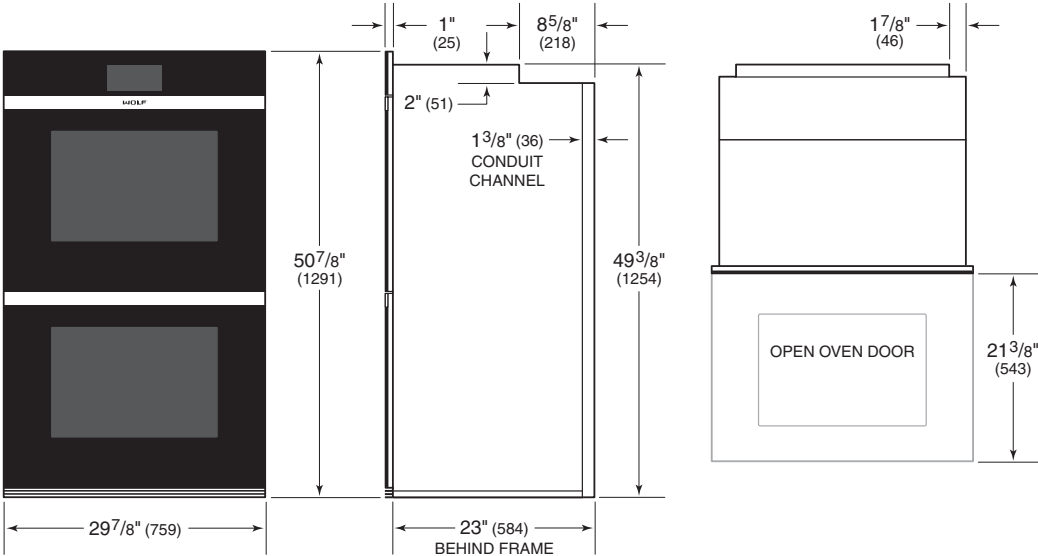
WOLF M SERIES OVENS

M Series Ovens

CONTEMPORARY SINGLE OVEN



CONTEMPORARY DOUBLE OVEN



WIDTH	
CONTEMPORARY	W
30" Model	29 7/8" (759)

OVEN SPECIFICATIONS			
INTERIOR CAPACITY		CU FT (L)	
30" Oven		5.1 (144)	
INTERIOR DIMENSIONS	W	H	D
30" Oven	25 1/4" (641)	17 1/2" (445)	19 7/8" (505)

AHAM overall volume.

Planning Information

The M series oven can be installed in a standard or flush inset application. If a cooktop is being installed above an oven, a minimum of 1/4" (6) is required between units. Location of the electrical supply within the oven opening may require additional cabinet depth.

Finish the edges of the opening. They may be visible when the door is open.

For standard installations, face trim will overlap stiles and rails. Refer to the chart below.

For flush inset installations, a minimum 1/8" (3) reveal is required on all sides. To ensure consistent reveals, each corner of the opening must be exactly 90°.

INSTALLATION REQUIREMENTS	
BASE SUPPORT	MIN
Single Oven	250 lb (115 kg)
Double Oven	400 lb (181 kg)
TRIM OVERLAP	
Top	1" (25)
Bottom	0" (0)
Sides	11/16" (18)

ELECTRICAL

Installation must comply with all applicable electrical codes.

Locate the electrical supply flush with the back wall and within the shaded area shown in the illustrations on the following pages. For ease of installation, the electrical supply for the oven can be placed in an adjacent cabinet within reach of the conduit.

Performance may be compromised if the electrical supply is less than 240 volts.

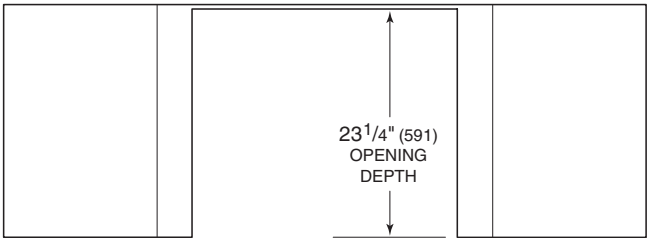
The oven is supplied with a conduit consisting of two insulated hot lead conductors and a bare ground conductor. The wiring diagram covering the control circuit is provided with the oven.

ELECTRICAL REQUIREMENTS	
SINGLE OVEN	
Electrical Supply	grounded, 240/208 VAC, 60 Hz
Service	30 amp dedicated circuit
Conduit	4' (1.2 m)
Total Amps	22
Max Connected Load	5.4 kW
Min Supply Wire	L1, L2, ground—10 AWG
DOUBLE OVEN	
Electrical Supply	grounded, 240/208 VAC, 60 Hz
Service	50 amp dedicated circuit
Conduit	5' (1.5 m)
Total Amps	45
Max Connected Load	10.8 kW
Min Supply Wire	L1, L2, ground—8 AWG

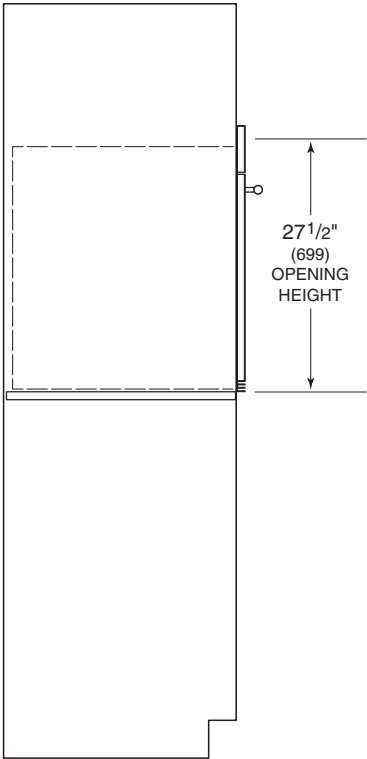
WOLF M SERIES OVENS

M Series Single Oven

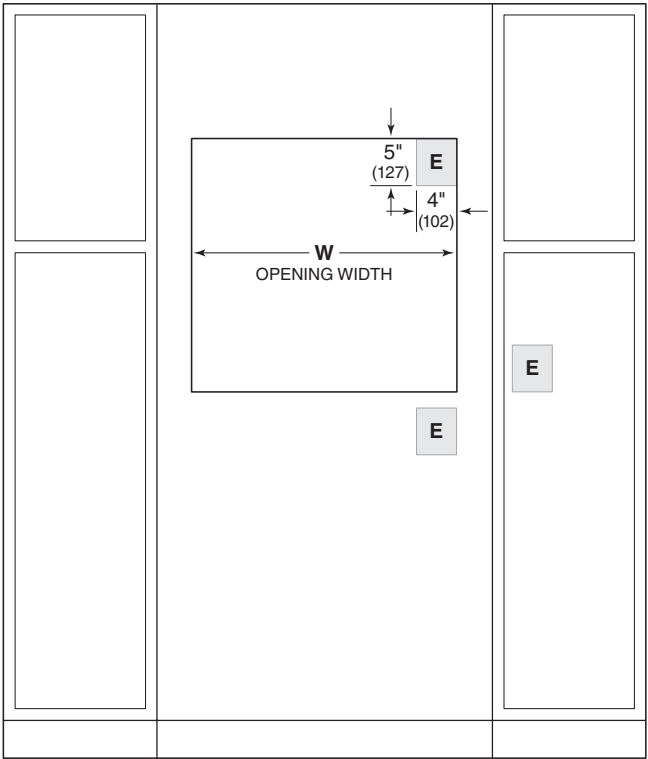
STANDARD INSTALLATION



TOP VIEW



SIDE VIEW



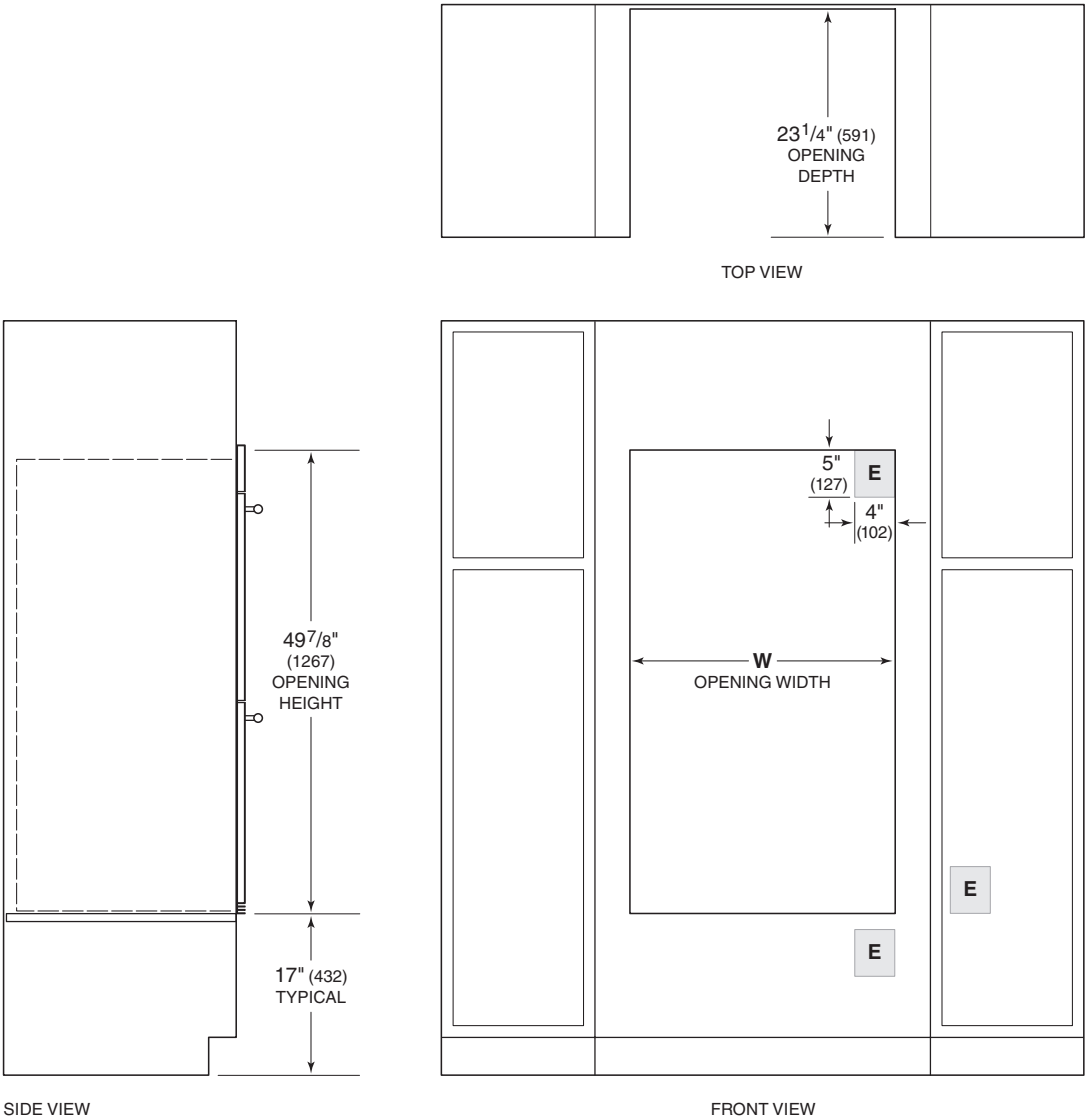
FRONT VIEW

NOTE: Location of electrical supply within opening may require additional cabinet depth.
Dashed line represents profile of unit.

OPENING WIDTH	
SINGLE OVEN	W
27" Model	25 1/2" (648)
30" Model	28 1/2" (724)
36" Model	34 1/2" (876)

M Series Double Oven

STANDARD INSTALLATION



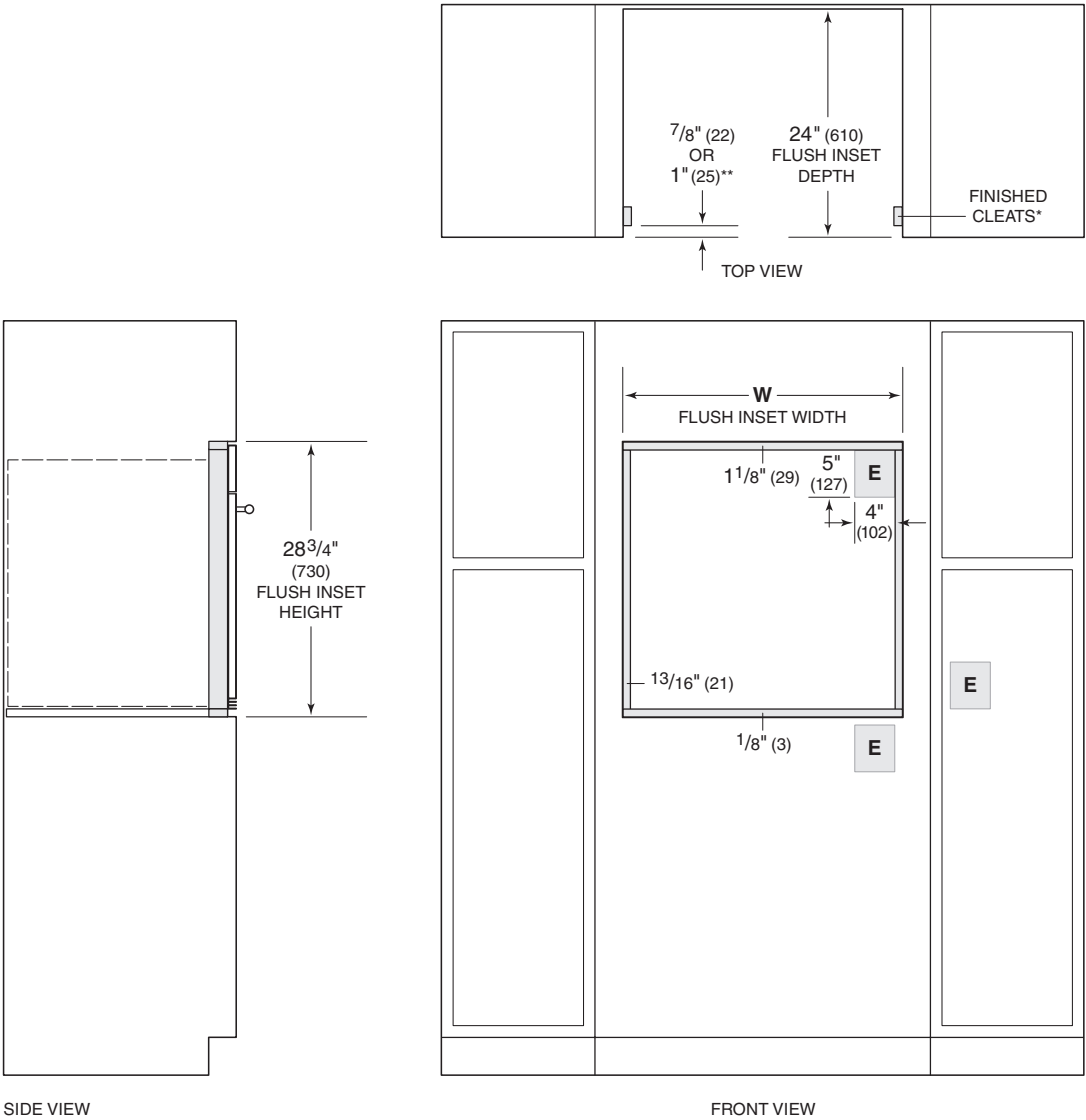
NOTE: Location of electrical supply within opening may require additional cabinet depth.
Dashed line represents profile of unit.

OPENING WIDTH	
DOUBLE OVEN	W
27" Model	$25\frac{1}{2}"$ (648)
30" Model	$28\frac{1}{2}"$ (724)

WOLF M SERIES OVENS

M Series Single Oven

FLUSH INSET INSTALLATION

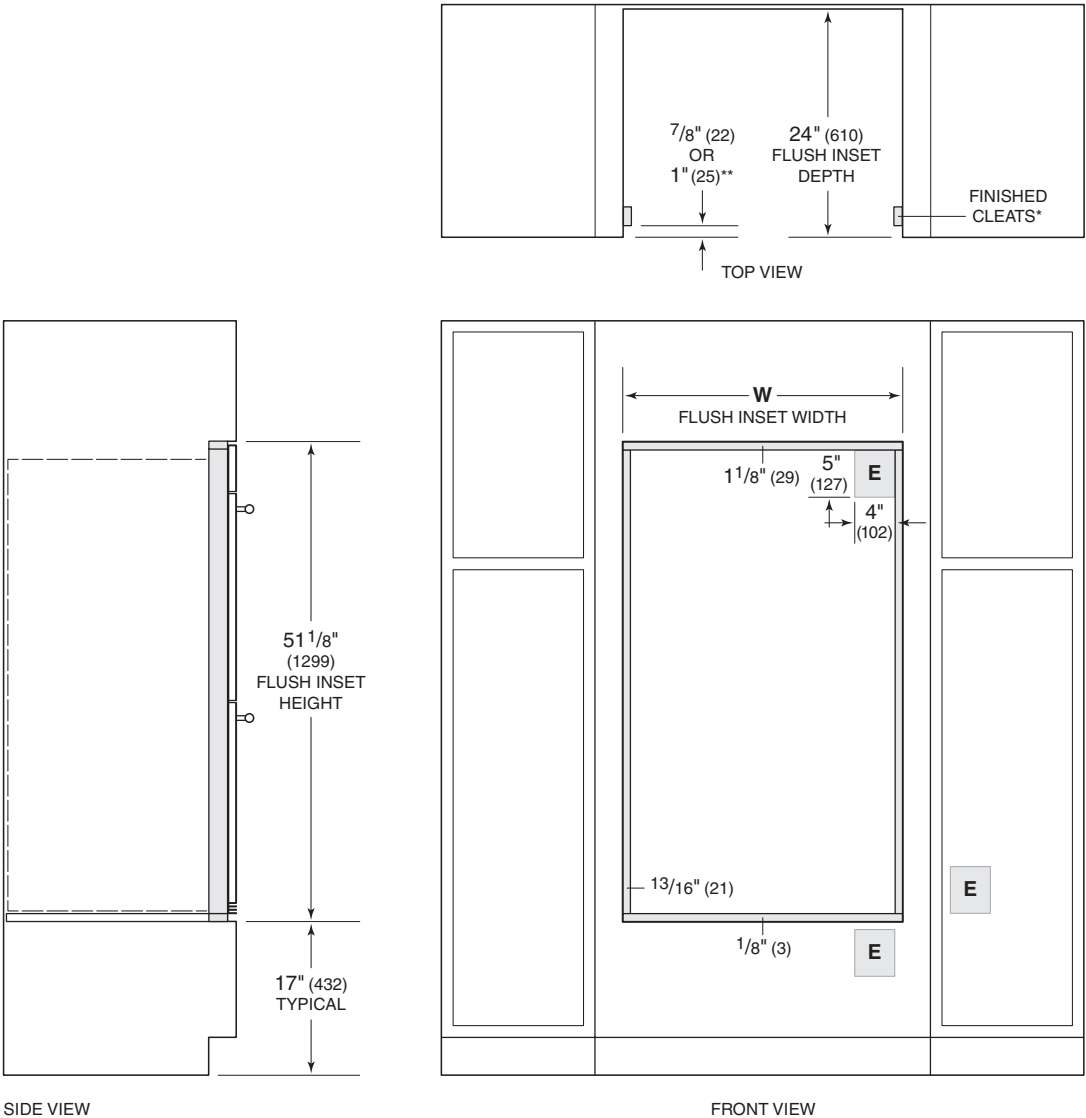


*1" (25) minimum depth. Shaded areas will be visible and should be finished to match cabinetry.
**7/8" (22) for professional and transitional models and 1" (25) for contemporary model.
NOTE: Location of electrical supply within opening may require additional cabinet depth.
Dashed line represents profile of unit.

FLUSH INSET WIDTH	
SINGLE OVEN	W
27" Model	27 1/8" (689)
30" Model	30 1/8" (765)
36" Model	36 1/8" (918)

M Series Double Oven

FLUSH INSET INSTALLATION



*1" (25) minimum depth. Shaded areas will be visible and should be finished to match cabinetry.
**7/8" (22) for professional and transitional models and 1" (25) for contemporary model.
NOTE: Location of electrical supply within opening may require additional cabinet depth.
Dashed line represents profile of unit.

FLUSH INSET WIDTH	
DOUBLE OVEN	W
27" Model	27 1/8" (689)
30" Model	30 1/8" (765)



E Series Ovens

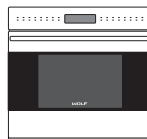
Stainless models now feature a redesigned stainless steel touch-action control panel, helping to create great meals with ease, as well as adding a striking design feature to the kitchen. Smart technology gives the E series ten cooking modes, with Wolf's innovative dual convection in single ovens and in the upper unit of double ovens. Wolf E series ovens are crafted of stainless steel. Tubular handles have been updated to match the rest of the new Wolf cooking appliance offering, providing a more cohesive family look. E series ovens can be installed in a standard or flush inset application.

KEY FEATURES

- Stainless steel touch control panel.
- Dual convection—two fans for even heat distribution.
- Ten cooking modes, including the bake stone and dehydration kits for precise, easy-to-use control.
- Self-cleaning ovens.
- Full-extension bottom rack for easier access to foods.
- Balanced door hinge system for smooth opening and closing of the door.

E SERIES OVENS

TRANSITIONAL

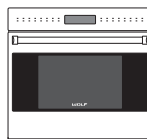


SO30TE/S/TH



DO30TE/S/TH

PROFESSIONAL

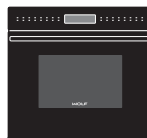


SO30PE/S/PH



DO30PE/S/PH

CONTEMPORARY



SO30CE/B/TH

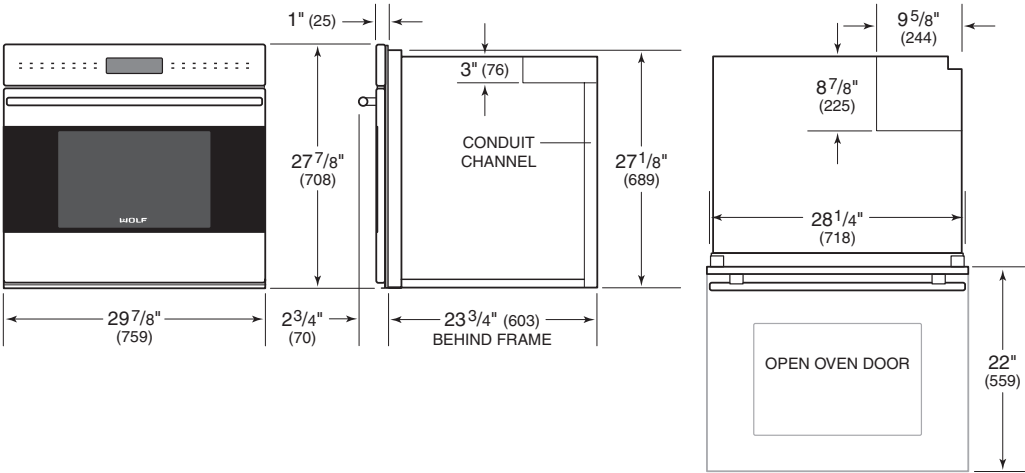


DO30CE/B/TH

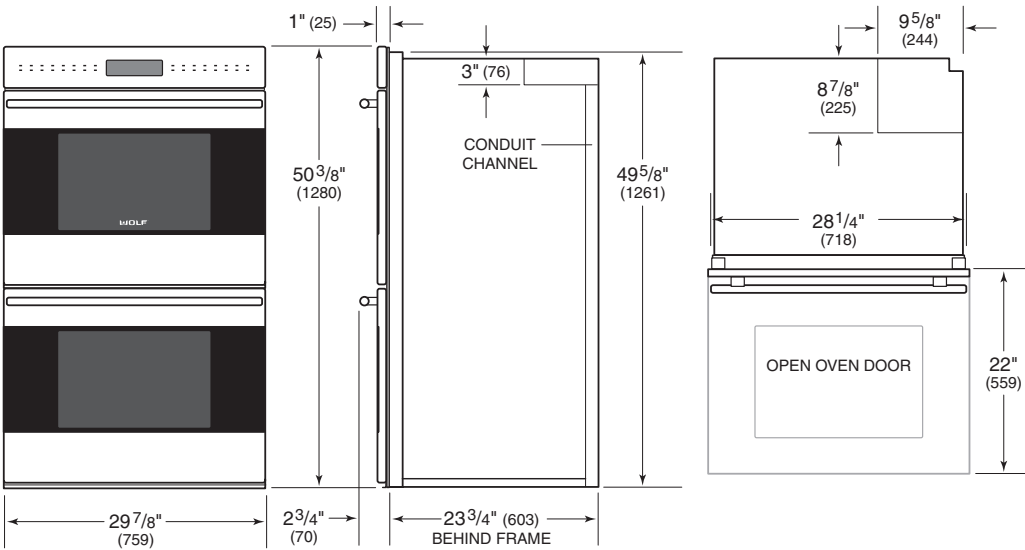
WOLF E SERIES OVENS

E Series Ovens

TRANSITIONAL SINGLE OVEN



TRANSITIONAL DOUBLE OVEN



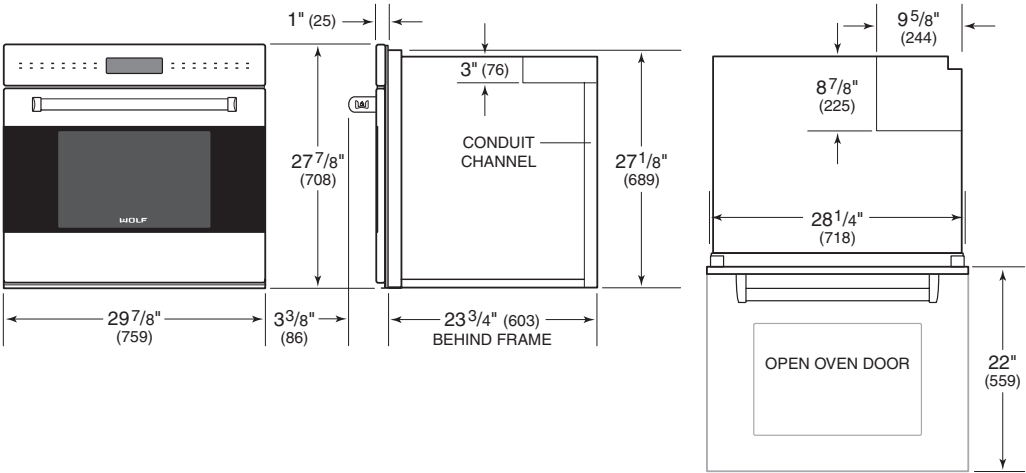
WIDTH	
TRANSITIONAL	W
30" Model	29 7/8" (759)

OVEN SPECIFICATIONS			
INTERIOR CAPACITY		CU FT (L)	
30" Oven		4.5 (127)	
INTERIOR DIMENSIONS		W	H
30" Oven		25" (635)	16 1/2" (419)
		D	
		19" (483)	

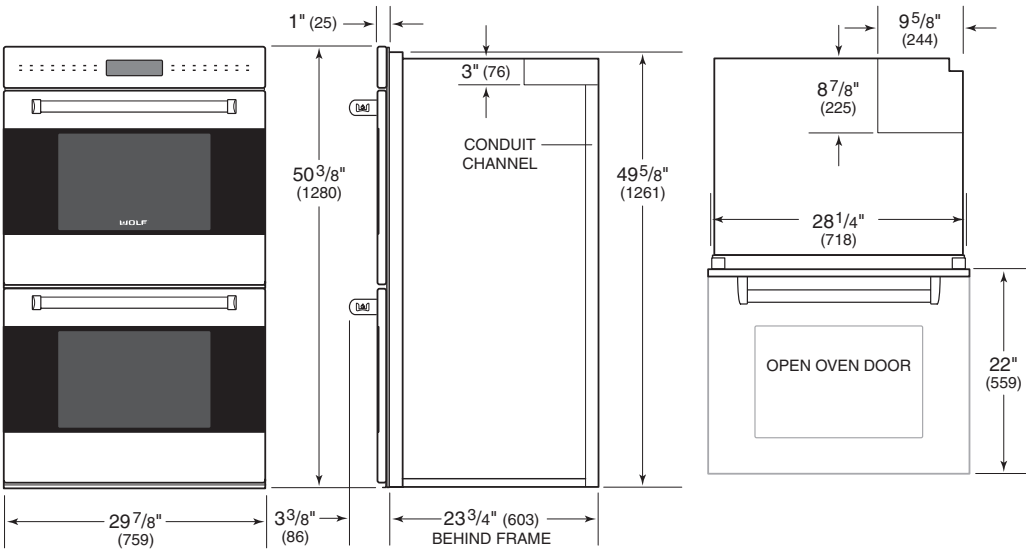
AHAM overall volume.

E Series Ovens

PROFESSIONAL SINGLE OVEN



PROFESSIONAL DOUBLE OVEN



WIDTH	
PROFESSIONAL	W
30" Model	29 7/8" (759)

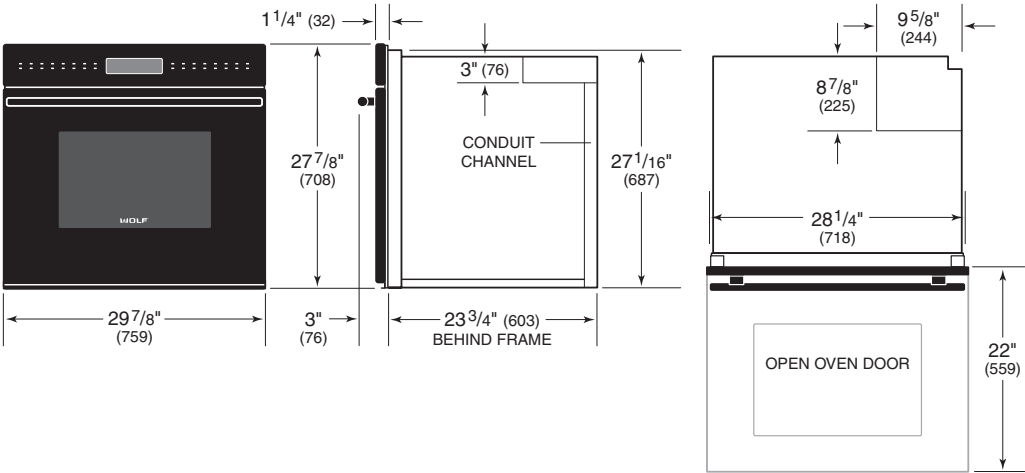
OVEN SPECIFICATIONS			
INTERIOR CAPACITY		CU FT (L)	
30" Oven		4.5 (127)	
INTERIOR DIMENSIONS		W	H
30" Oven		25" (635)	16 1/2" (419)
			D
			19" (483)

AHAM overall volume.

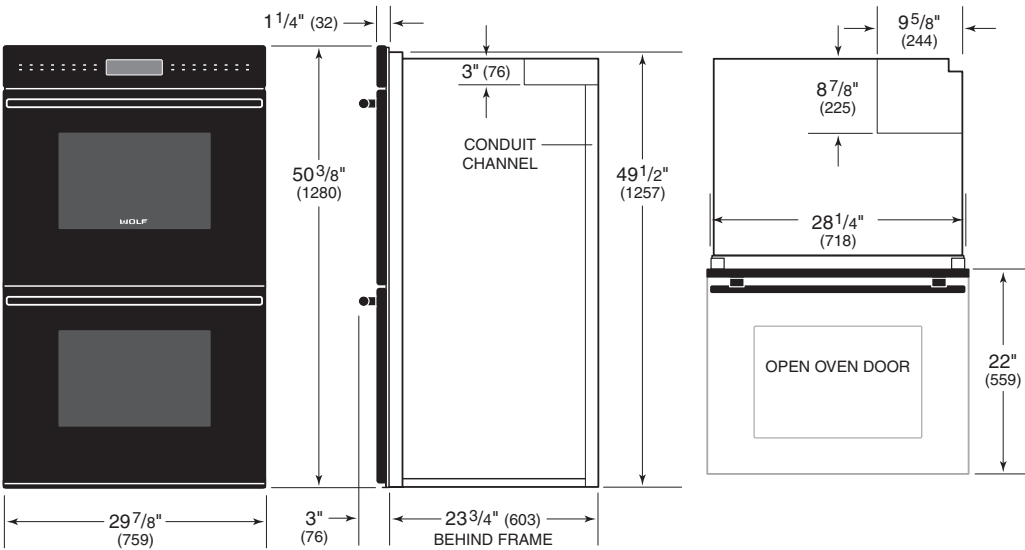
WOLF E SERIES OVENS

E Series Ovens

CONTEMPORARY SINGLE OVEN



CONTEMPORARY DOUBLE OVEN



WIDTH	
CONTEMPORARY	W
30" Model	29 7/8" (759)

OVEN SPECIFICATIONS			
INTERIOR CAPACITY		CU FT (L)	
30" Oven		4.5 (127)	
INTERIOR DIMENSIONS		W	H
30" Oven		25" (635)	16 1/2" (419)
			D
			19" (483)

AHAM overall volume.

Planning Information

The E series oven can be installed in a standard or flush inset application. If a cooktop is being installed above an oven, a minimum of 1/4" (6) is required between units. Location of the electrical supply within the oven opening may require additional cabinet depth.

Finish the edges of the opening. They may be visible when the door is open.

For standard installations, face trim will overlap stiles and rails. Refer to the chart below.

For flush inset installations, a minimum 1/4" (6) reveal is required on all sides. To ensure consistent reveals, each corner of the opening must be exactly 90°.

INSTALLATION REQUIREMENTS	
BASE SUPPORT	MIN
Single Oven	250 lb (115 kg)
Double Oven	400 lb (181 kg)
TRIM OVERLAP	
Top	1/2" (13)
Bottom	1/8" (3)
Sides	11/16" (17)

ELECTRICAL

Installation must comply with all applicable electrical codes.

Locate the electrical supply flush with the back wall and within the shaded area shown in the illustrations on the following pages. For ease of installation, the electrical supply for the oven can be placed in an adjacent cabinet within reach of the conduit.

Performance may be compromised if the electrical supply is less than 240 volts.

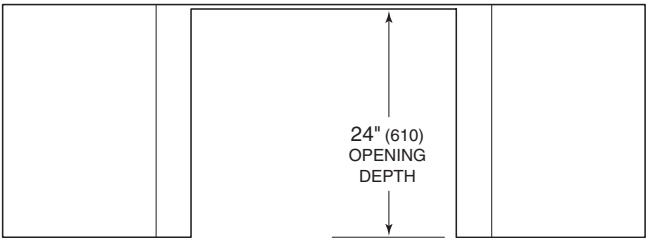
The oven is supplied with a conduit consisting of two insulated hot lead conductors and a bare ground conductor. The wiring diagram covering the control circuit is provided with the oven.

ELECTRICAL REQUIREMENTS	
SINGLE OVEN	
Electrical Supply	grounded, 240/208 VAC, 60 Hz
Service	30 amp dedicated circuit
Conduit	4' (1.2 m)
Total Amps	21
Max Connected Load	5.1 kW
Min Supply Wire	L1, L2, ground—10 AWG
DOUBLE OVEN	
Electrical Supply	grounded, 240/208 VAC, 60 Hz
Service	50 amp dedicated circuit
Conduit	5' (1.5 m)
Total Amps	37
Max Connected Load	8.9 kW
Min Supply Wire	L1, L2, ground—10 AWG

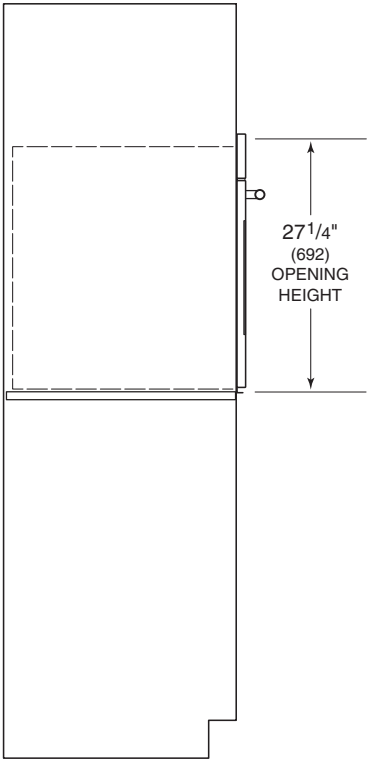
WOLF E SERIES OVENS

E Series Single Oven

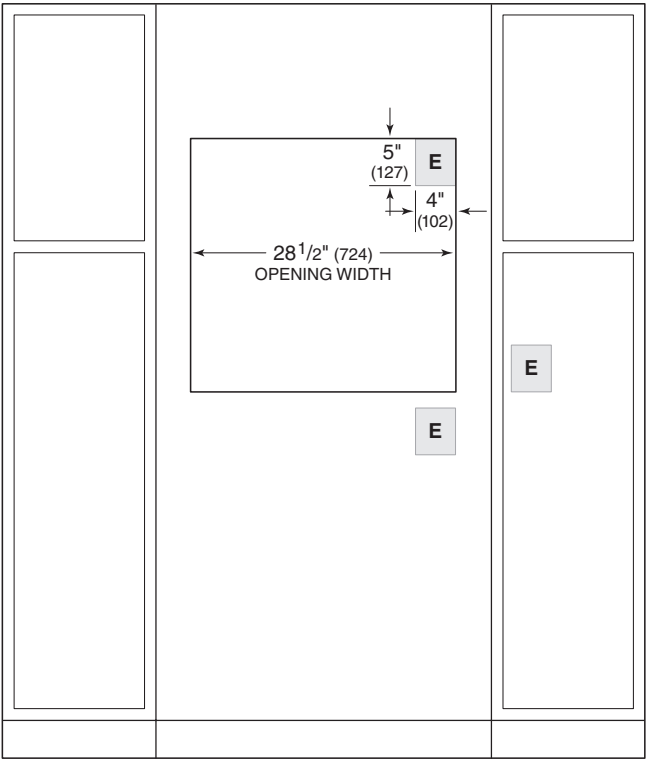
STANDARD INSTALLATION



TOP VIEW



SIDE VIEW

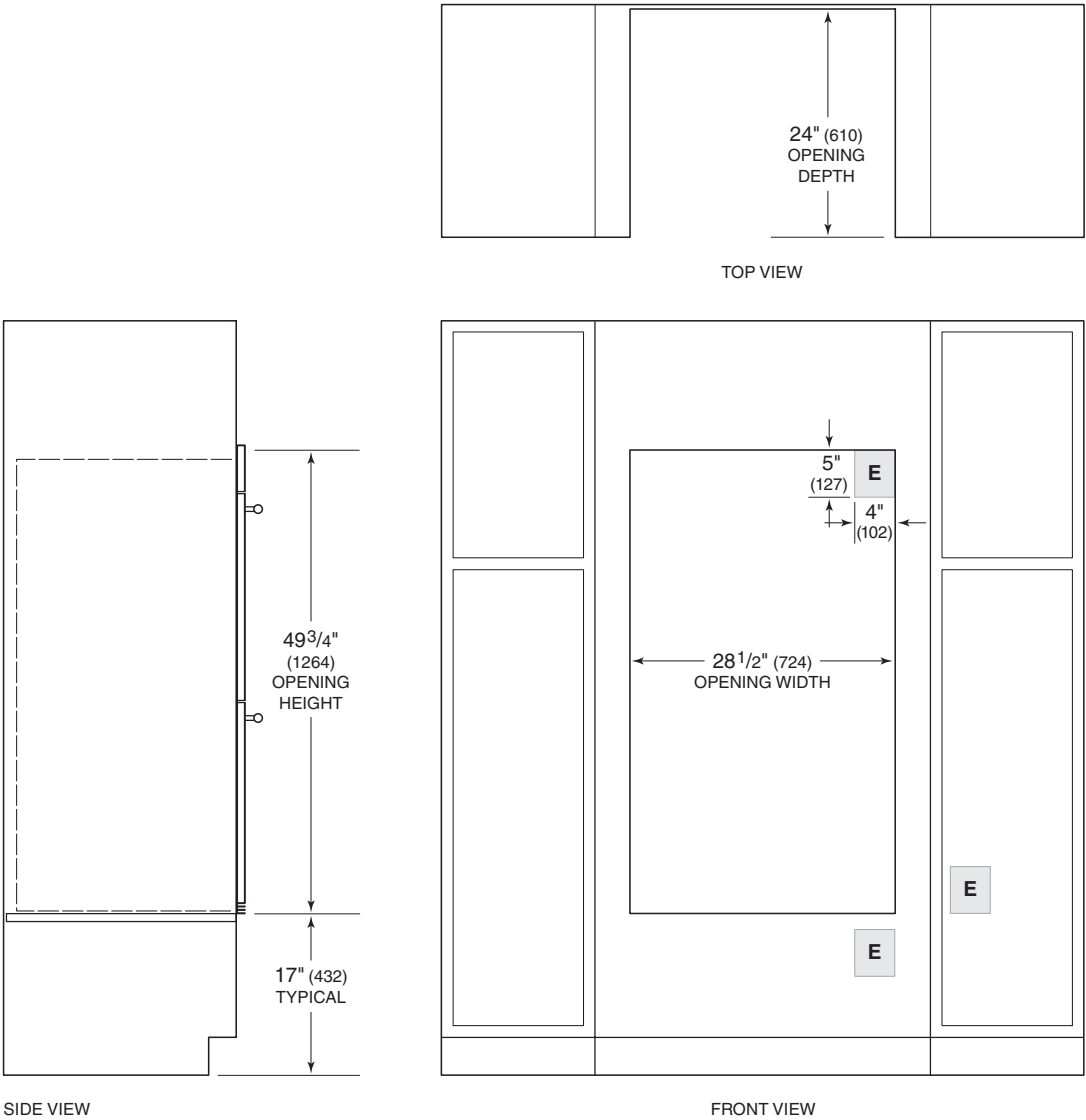


FRONT VIEW

NOTE: Location of electrical supply within opening may require additional cabinet depth.
Dashed line represents profile of unit.

E Series Double Oven

STANDARD INSTALLATION

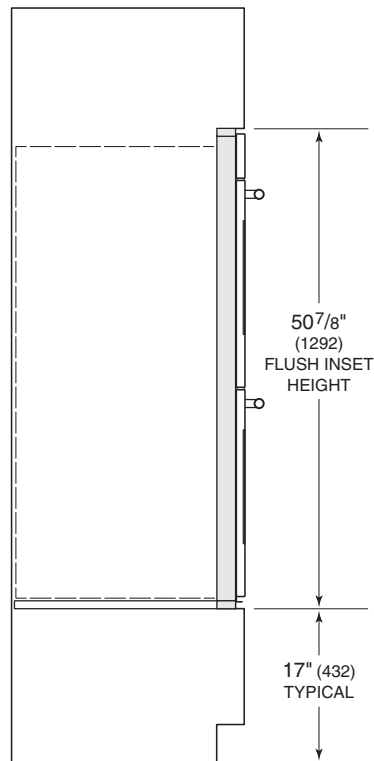
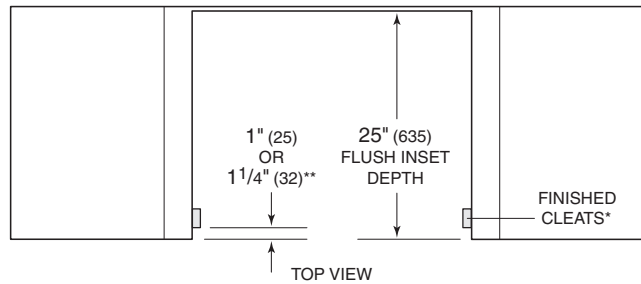


NOTE: Location of electrical supply within opening may require additional cabinet depth.
Dashed line represents profile of unit.

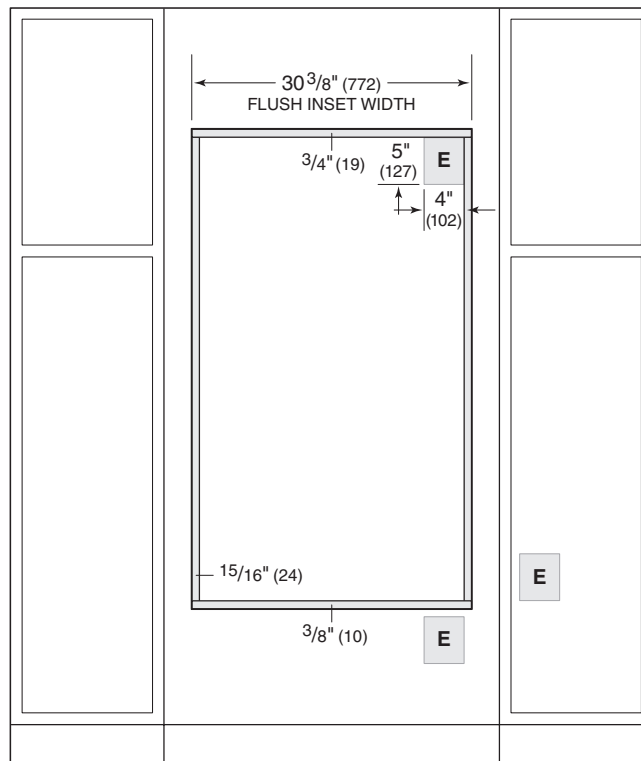


E Series Double Oven

FLUSH INSET INSTALLATION



SIDE VIEW



FRONT VIEW

*Will be visible and should be finished to match cabinetry.

**1" (25) for professional and transitional models and 1 1/4" (32) for contemporary model.

NOTE: Location of electrical supply within opening may require additional cabinet depth.
Dashed line represents profile of unit.



Convection Steam Ovens

The legacy of the “combination oven” goes back decades, to innovative chefs in America and Europe who embraced the combination of air movement with superheated steam to achieve superior results—from breads and roasts to delicate fishes, seafood and vegetables. Wolf combines the benefits of convection and steam for the most innovative steam oven on the market today. Virtually any dish prepared in a conventional oven, range or microwave can also be prepared in the Wolf convection steam oven—with more control. Two widths and three distinct styles compliment the look of Wolf ovens, ranges and cooktops. Convection steam ovens can be installed in a standard or flush inset application.

KEY FEATURES

- Designed to match Wolf transitional, professional and contemporary products.
- Convection and steam heat with ten cooking modes for superior control.
- Gourmet and Recipes modes for quick and convenient meal preparation.
- Temperature probe, perforated and solid stainless steel pans.
- Operating time, delayed start and descaling features.

CONVECTION STEAM OVENS

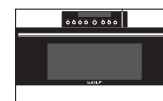
TRANSITIONAL



CSO24TE/S/TH

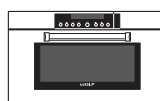


CSO30TM/S/TH

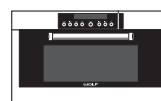


CSO30TE/S/TH

PROFESSIONAL



CSO30PM/S/PH



CSO30PE/S/PH

CONTEMPORARY

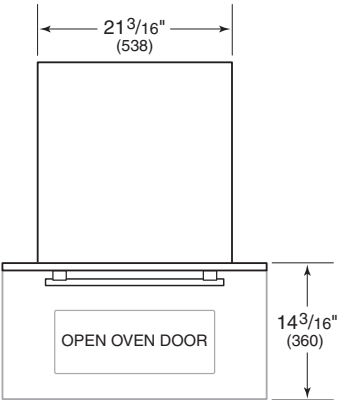
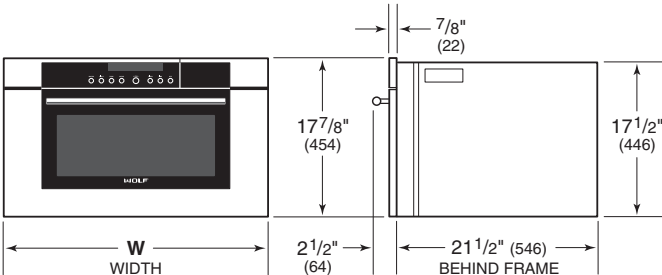


CSO30CM/B/TH

WOLF CONVECTION STEAM OVENS

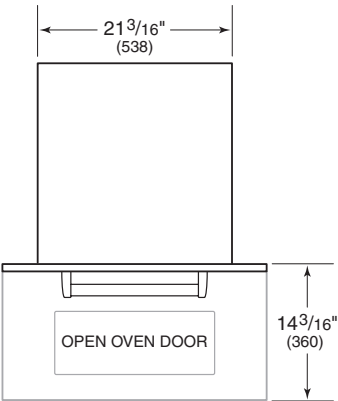
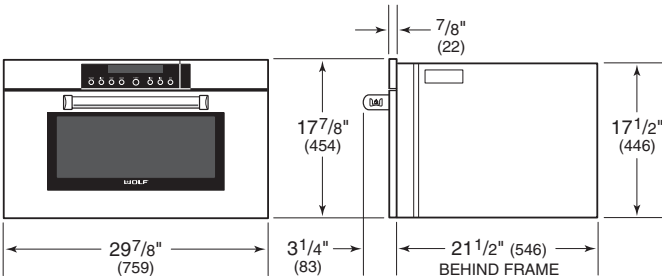
Convection Steam Ovens

TRANSITIONAL

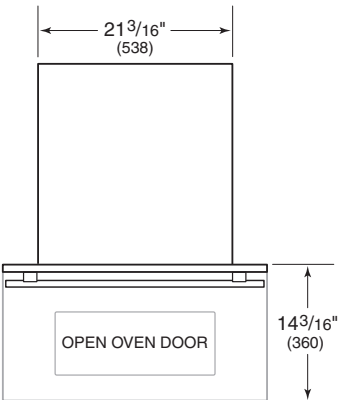
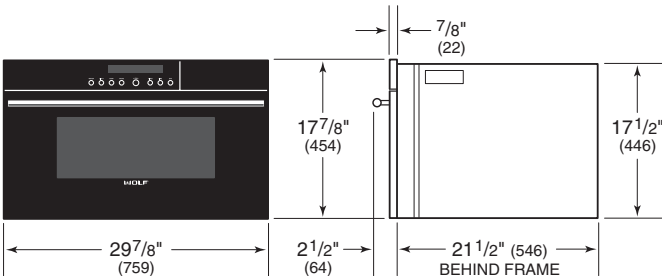


WIDTH	
TRANSITIONAL	W
24" Model	23 1/2" (597)
30" Model	29 7/8" (759)

PROFESSIONAL



CONTEMPORARY



Convection Steam Ovens

SPECIFICATIONS				
INTERIOR CAPACITY		CU FT (L)		
All Models		1.8 (51)		
INTERIOR DIMENSIONS		W	H	D
All Models		17 ⁷ / ₈ " (454)	11" (280)	15 ³ / ₄ " (400)

Planning Information

The convection steam oven can be installed in a standard or flush inset application. The electrical supply for the oven must be located in an adjacent cabinet.

Finish the edges of the opening. They may be visible when the door is open.

For standard installations, face trim will overlap stiles and rails. Refer to the chart below.

For flush inset installations, a minimum ¹/₈" (3) reveal is required on all sides. To ensure consistent reveals, each corner of the opening must be exactly 90°.

INSTALLATION REQUIREMENTS			
BASE SUPPORT		MIN	
Convection Steam Oven		100 lb (45 kg)	
TRIM OVERLAP		24" MODEL	30" MODEL
Top		³ / ₁₆ " (5)	³ / ₁₆ " (5)
Bottom		0" (0)	0" (0)
Sides		¹¹ / ₁₆ " (18)	³⁷ / ₈ " (98)

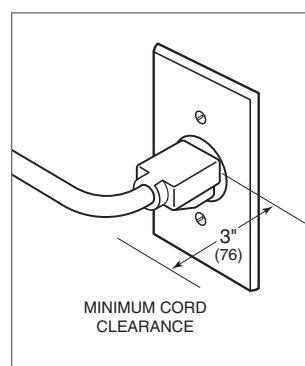
ELECTRICAL

Installation must comply with all applicable electrical codes.

Locate the electrical supply as shown in the illustrations on the following pages. A separate circuit, servicing only this appliance is required. A ground fault circuit interrupter (GFCI) is not recommended and may cause interruption of operation.

Performance may be compromised if the electrical supply is less than 240 volts.

ELECTRICAL REQUIREMENTS	
Electrical Supply	grounded, 240/208 VAC, 60 Hz
Service	20 amp dedicated circuit
Receptacle	NEMA 6-20R grounding-type
Power Cord	6' (1.8 m)

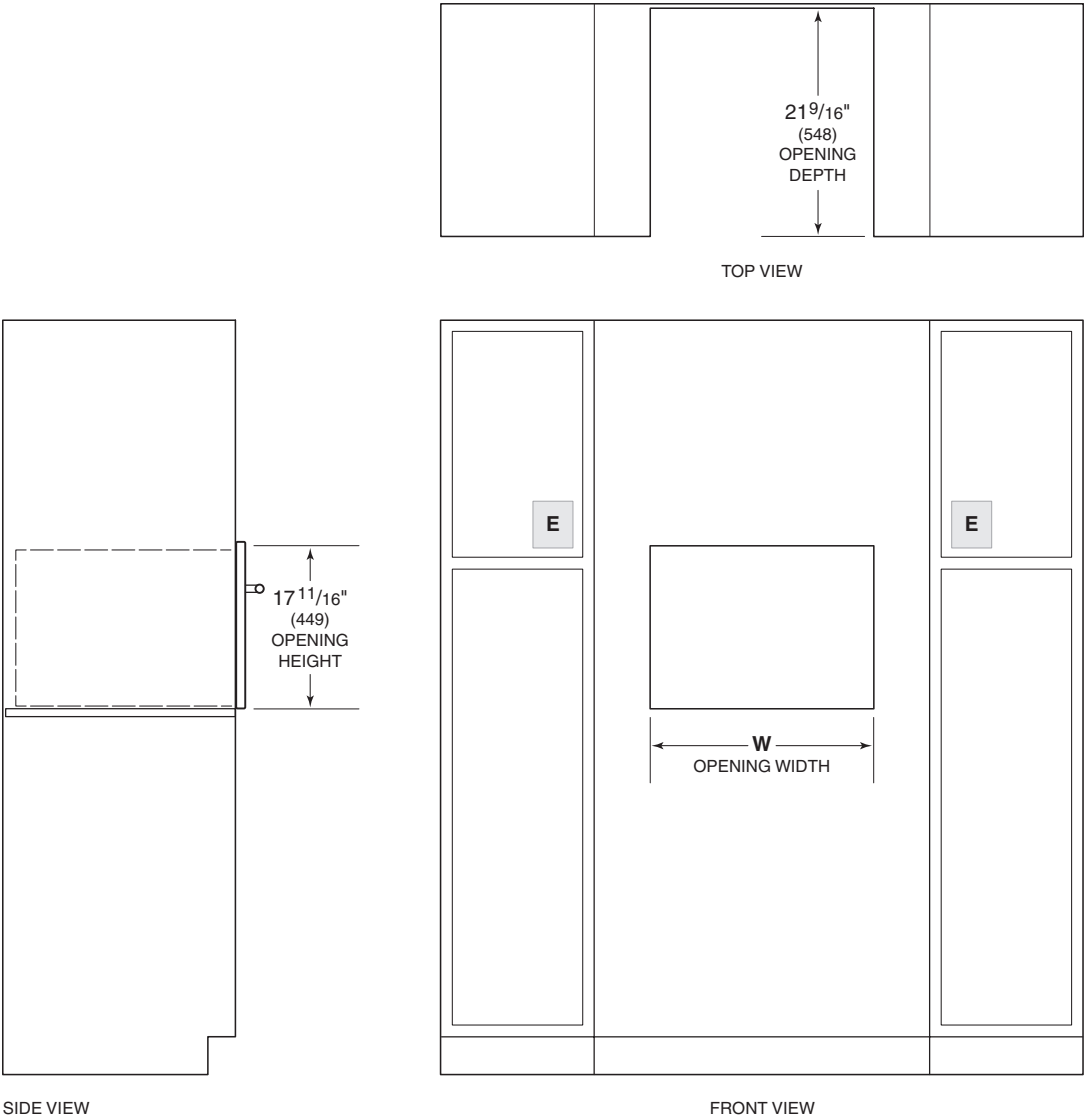


Power cord clearance.

WOLF CONVECTION STEAM OVENS

Convection Steam Oven

STANDARD INSTALLATION

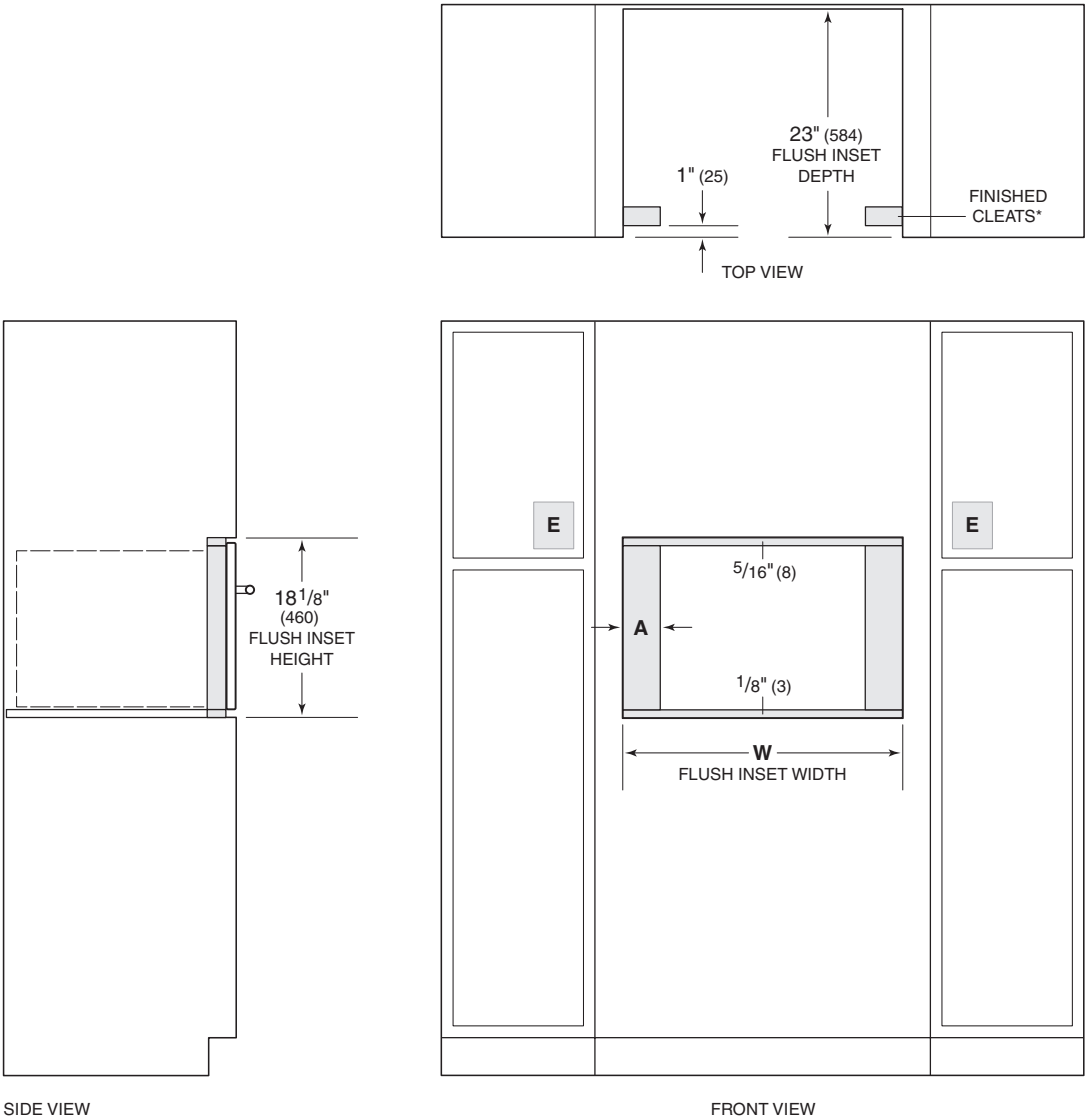


NOTE: 24" (610) and 30" (762) models require the same opening dimensions.
Electrical supply must be located in adjacent cabinet within 3' (.9 m) of opening.
Dashed line represents profile of unit.

OPENING WIDTH	
CONVECTION STEAM OVEN	
	W
24" Model	22 ¹ / ₈ " (562)
30" Model	22 ¹ / ₈ " (562)

Convection Steam Oven

FLUSH INSET INSTALLATION



*Will be visible and should be finished to match cabinetry.
NOTE: Electrical supply must be located in adjacent cabinet within 3' (.9 m) of opening.
Dashed line represents profile of unit.

FLUSH INSET WIDTH		
CONVECTION STEAM OVEN	W	A
24" Model	23 3/4" (603)	13/16" (21)
30" Model	30 1/8" (765)	4" (102)



Microwave Ovens

As true cooking instruments, Wolf microwave ovens have features that make fast meals better meals. Drawer microwave ovens can be conveniently located undercounter, in a corner or below an oven. They can be installed in a standard or flush inset application. Wolf also offers both a roomy, powerful standard microwave and a convection model that can microwave, broil and cook in three convection modes. Trim kits to match Wolf ovens are available through an authorized Wolf dealer.

KEY FEATURES

- Distinct styles or trim compliment the look of Wolf ovens.
- Large-capacity interior.
- Sensor cooking to monitor and adjust settings.
- Warming feature for gentle heating.
- Reheat setting is perfect for leftovers.
- Freestanding option for convection and standard microwave ovens.

DRAWER MICROWAVES

TRANSITIONAL



MD24TE/S



MD30TE/S

PROFESSIONAL

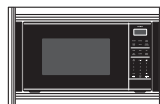


MD30PE/S

CONVECTION MICROWAVE

MC24
L Series TrimMC24
E Series Trim

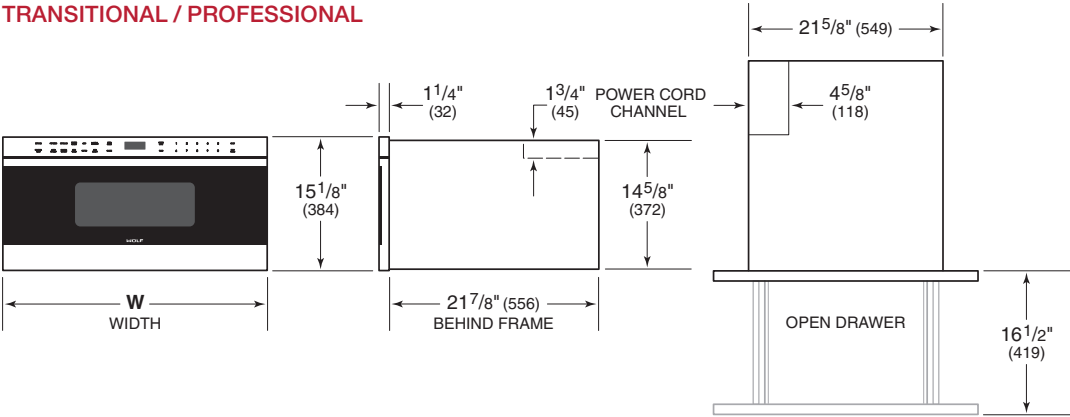
STANDARD MICROWAVE

MS24
L Series TrimMS24
E Series Trim

WOLF MICROWAVE OVENS

Drawer Microwave Ovens

TRANSITIONAL / PROFESSIONAL



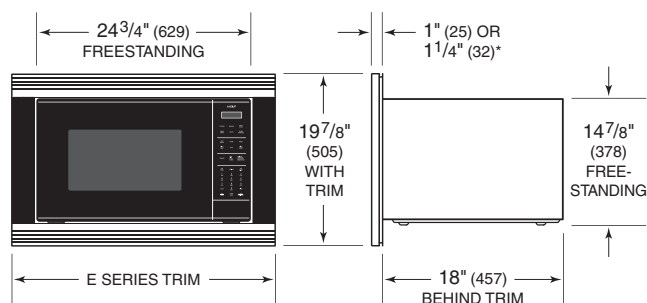
WIDTH	
DRAWER MICROWAVE	W
24" Model	23 7/8" (606)
30" Model	29 7/8" (759)

SPECIFICATIONS			
INTERIOR CAPACITY			CU FT (L)
24" Model			1.2 (34)
30" Model			1.2 (34)
INTERIOR DIMENSIONS		W	H D
24" Model		17 5/16" (440)	7 1/8" (181) 16 9/16" (421)
30" Model		17 5/16" (440)	7 1/8" (181) 16 9/16" (421)

AHAM overall volume.

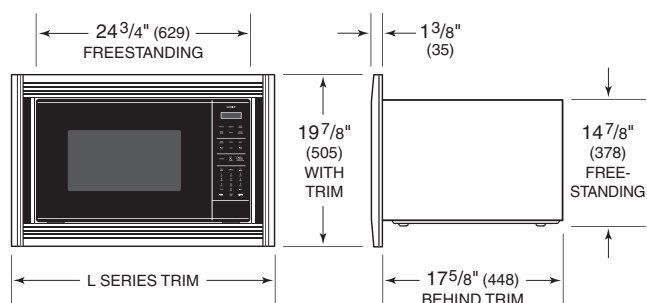
Convection Microwave Oven

E SERIES TRIM



*1 ¹/₄" (32) for contemporary E series trim only.

L SERIES TRIM



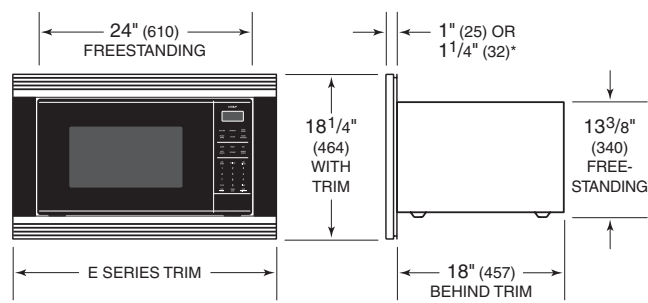
TRIM WIDTH		
CONVECTION MICROWAVE	E SERIES	L SERIES
27" Trim	26 ⁷ / ₈ " (683)	NA
30" Trim	29 ⁷ / ₈ " (759)	29 ⁷ / ₈ " (759)
36" Trim	NA	35 ⁵ / ₈ " (905)

SPECIFICATIONS			
INTERIOR CAPACITY	CU FT (L)		
Convection	1.5 (42)		
INTERIOR DIMENSIONS	W	H	D
Convection	16 ¹ / ₈ " (410)	9 ⁵ / ₈ " (244)	16 ¹ / ₈ " (410)

AHAM overall volume.

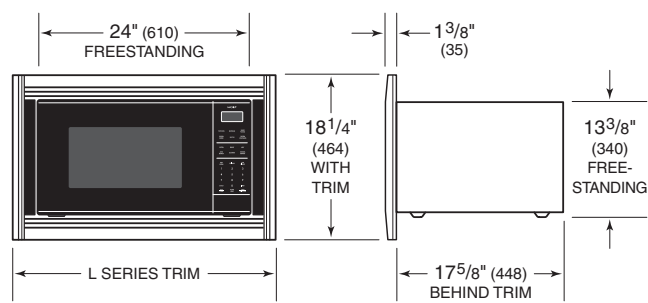
Standard Microwave Oven

E SERIES TRIM



*1 ¹/₄" (32) for contemporary E series trim only.

L SERIES TRIM



TRIM WIDTH		
STANDARD MICROWAVE	E SERIES	L SERIES
27" Trim	26 ⁷ / ₈ " (683)	NA
30" Trim	29 ⁷ / ₈ " (759)	29 ⁷ / ₈ " (759)

SPECIFICATIONS			
INTERIOR CAPACITY	CU FT (L)		
Standard	2.0 (57)		
INTERIOR DIMENSIONS	W	H	D
Standard	17 ³ / ₈ " (441)	10 ¹ / ₂ " (267)	18 ⁵ / ₈ " (473)

AHAM overall volume.

WOLF MICROWAVE OVENS

Planning Information

DRAWER MICROWAVE

The drawer microwave oven can be installed in a standard or flush inset application. Location of the electrical supply within the oven opening may require additional cabinet depth.

Finish the edges of the opening. They may be visible when the drawer is open.

For standard installations, face trim will overlap stiles and rails. Refer to the chart below.

For flush inset installations, a minimum $\frac{1}{8}$ " (3) reveal is required on the top and sides and $\frac{11}{16}$ " (18) on the bottom. To ensure consistent reveals, each corner of the opening must be exactly 90°. A sales accessory is required to direct air away from the unit. Accessories are available through an authorized Wolf dealer. For local dealer information, visit the find a showroom section of our website, wolfappliance.com.

INSTALLATION REQUIREMENTS		
BASE SUPPORT		MIN
24" Model		125 lb (57 kg)
30" Model		125 lb (57 kg)
TRIM OVERLAP	24" MODEL	30" MODEL
Top	$\frac{5}{16}$ " (8)	$\frac{5}{16}$ " (8)
Bottom	$\frac{1}{16}$ " (2)	$\frac{1}{16}$ " (2)
Sides	$\frac{7}{8}$ " (22)	$\frac{37}{8}$ " (98)

CONVECTION AND STANDARD MICROWAVES

Convection and standard microwave ovens can be installed in a standard or flush inset application using accessory trim to match Wolf E series or L series ovens. Trim kits are available through an authorized Wolf dealer. For local dealer information, visit the find a showroom section of our website, wolfappliance.com.

For standard installations, face trim will overlap stiles and rails. Refer to the chart below.

Convection and standard microwave ovens can also be used freestanding. For freestanding applications, a minimum 2" (51) space is required at the top, rear and sides of the microwave oven for air circulation.

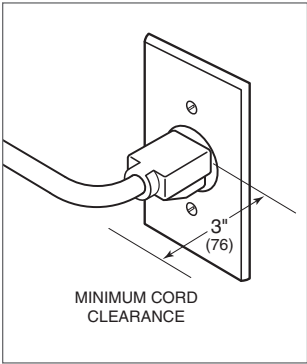
INSTALLATION REQUIREMENTS		
BASE SUPPORT		MIN
Convection Microwave		125 lb (57 kg)
Standard Microwave		125 lb (57 kg)
27" E SERIES TRIM OVERLAP	CONVECTION	STANDARD
Top	$\frac{1}{4}$ " (6)	$\frac{9}{16}$ " (14)
Bottom	$\frac{3}{4}$ " (19)	$\frac{11}{16}$ " (17)
Sides	$\frac{13}{16}$ " (21)	$\frac{13}{16}$ " (21)
30" E / L SERIES TRIM OVERLAP	CONVECTION	STANDARD
Top	$\frac{1}{4}$ " (6)	$\frac{9}{16}$ " (14)
Bottom	$\frac{3}{4}$ " (19)	$\frac{11}{16}$ " (17)
Sides	$\frac{13}{16}$ " (30)	$\frac{13}{16}$ " (30)
36" L SERIES TRIM OVERLAP	CONVECTION	STANDARD
Top	$\frac{3}{16}$ " (5)	NA
Bottom	$\frac{13}{16}$ " (21)	NA
Sides	$1\frac{1}{4}$ " (32)	NA

Planning Information

ELECTRICAL

Installation must comply with all applicable electrical codes. Locate the electrical supply as shown in the illustrations on the following pages. The receptacle may also be located in an adjacent cabinet within reach of the power cord. A separate circuit, servicing only this appliance is required. A ground fault circuit interrupter (GFCI) is not recommended and may cause interruption of operation. Refer to the illustration below for minimum power cord plug clearance.

ELECTRICAL REQUIREMENTS	
Electrical Supply	grounded, 120 VAC, 60 Hz
Service	15 amp dedicated circuit
Receptacle	3-prong grounding-type
Power Cord	4' (1.2 m)

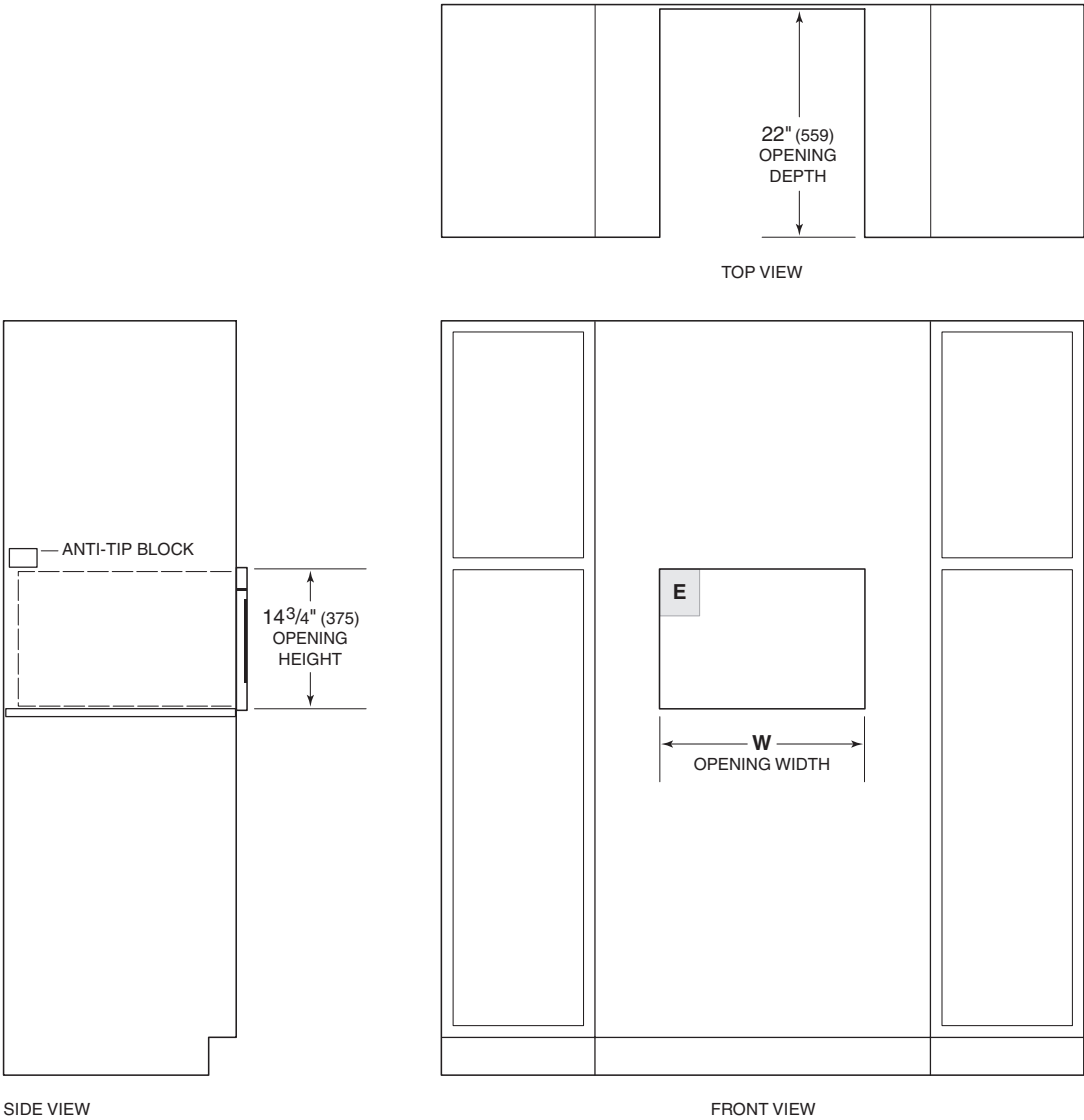


Power cord clearance.

WOLF MICROWAVE OVENS

Drawer Microwave Oven

STANDARD INSTALLATION

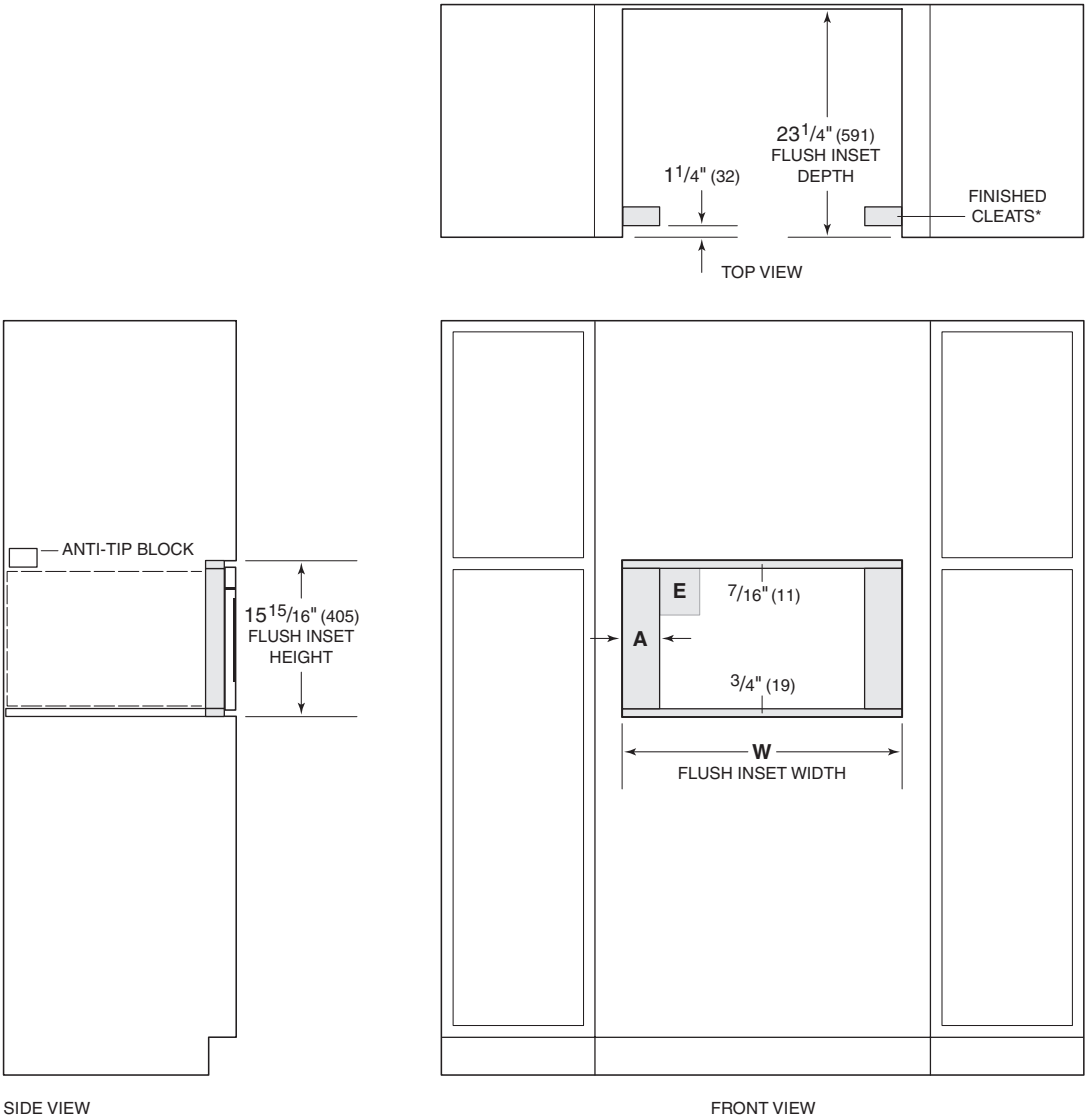


NOTE: All drawer microwave ovens require the same opening dimensions.
Dashed line represents profile of unit.

OPENING WIDTH	
DRAWER MICROWAVE	W
24" Model	22 ¹ / ₈ " (562)
30" Model	22 ¹ / ₈ " (562)

Drawer Microwave Oven

FLUSH INSET INSTALLATION



*Will be visible and should be finished to match cabinetry.
NOTE: Dashed line represents profile of unit.

FLUSH INSET WIDTH		
DRAWER MICROWAVE	W	A
24" Model	$24\frac{1}{8}"$ (613)	1" (25)
30" Model	$30\frac{1}{8}"$ (765)	4" (102)

WOLF MICROWAVE OVENS

Convection Microwave Oven

STANDARD INSTALLATION WITH TRIM

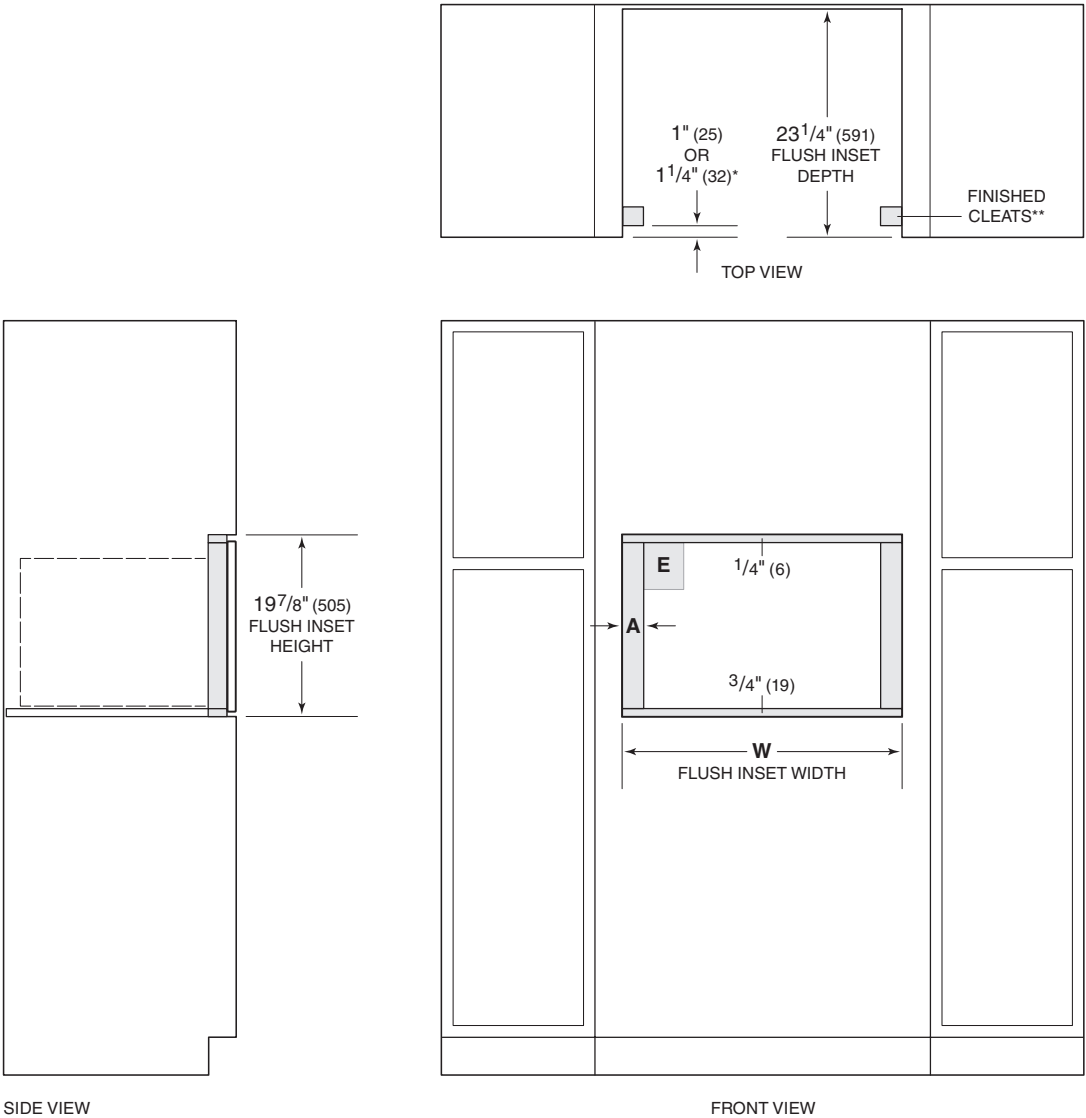


NOTE: Dashed line represents profile of unit.

OPENING WIDTH	
CONVECTION MICROWAVE	W
27" Trim	25 ¹ / ₄ " (641)
30" Trim	27 ¹ / ₂ " (699)
36" Trim	33 ³ / ₈ " (854)

Convection Microwave Oven

FLUSH INSET INSTALLATION WITH TRIM



*1 1/4" (32) for contemporary E series trim only.
**Will be visible and should be finished to match cabinetry.
NOTE: Dashed line represents profile of unit.

FLUSH INSET WIDTH		
CONVECTION MICROWAVE	W	A
27" Trim	27 1/8" (689)	15/16" (24)
30" Trim	30 1/8" (765)	1 3/16" (30)

WOLF MICROWAVE OVENS

Standard Microwave Oven

STANDARD INSTALLATION WITH TRIM

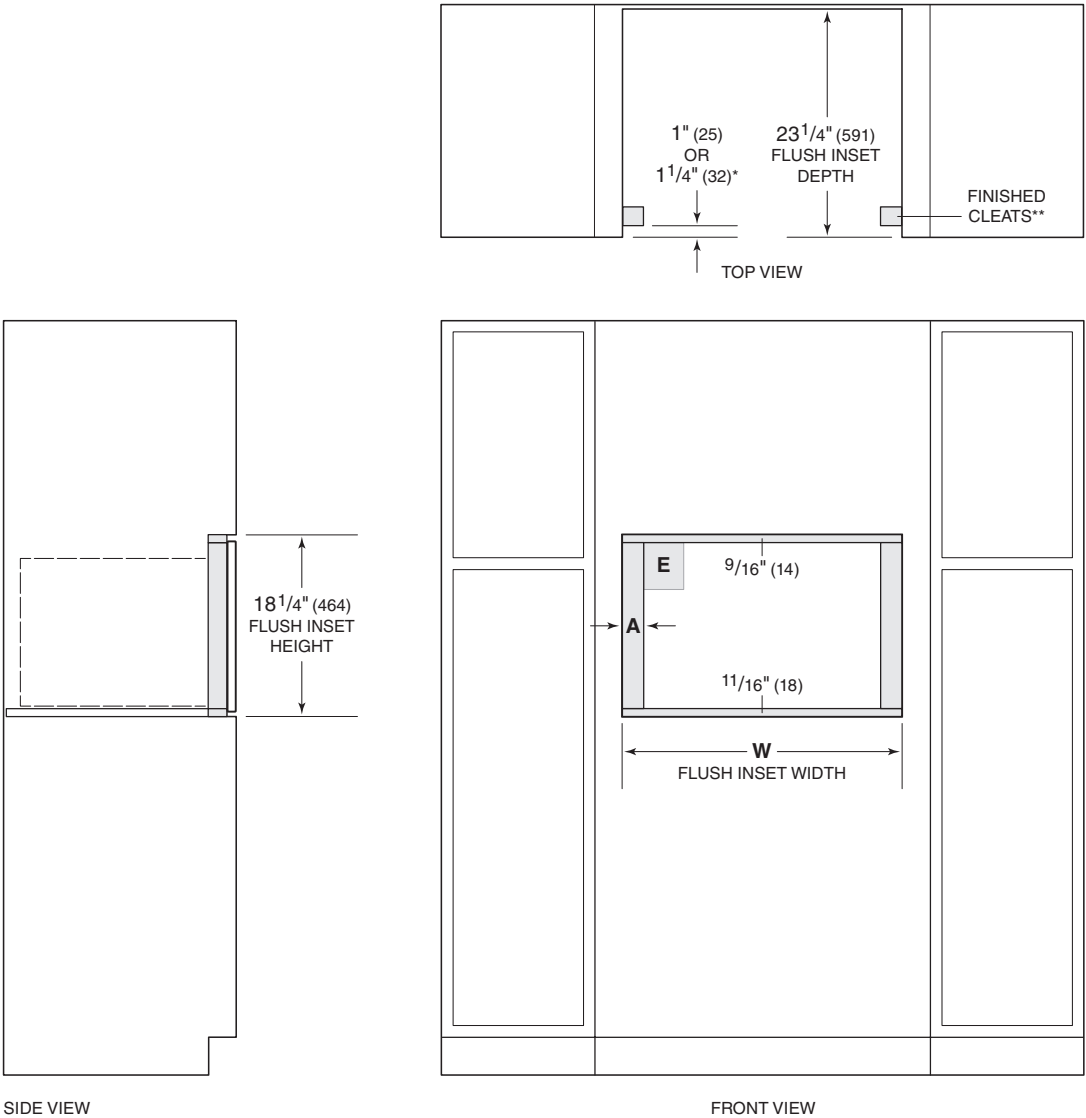


NOTE: Dashed line represents profile of unit.

OPENING WIDTH	
STANDARD MICROWAVE	W
27" Trim	25 ¹ / ₄ " (641)
30" Trim	27 ¹ / ₂ " (699)

Standard Microwave Oven

FLUSH INSET INSTALLATION WITH TRIM



*1 1/4" (32) for contemporary E series trim only.
**Will be visible and should be finished to match cabinetry.
NOTE: Dashed line represents profile of unit.

FLUSH INSET WIDTH		
STANDARD MICROWAVE	W	A
27" Trim	27 1/8" (689)	15/16" (24)
30" Trim	30 1/8" (765)	1 3/16" (30)



Induction Cooktops

Ultrafast. Exceptionally energy efficient. Induction cooking has been popular among European chefs and home-owners for decades. Now Wolf leads the way in bringing this remarkable technology to North American kitchens. Its secret is magnetism. Electromagnetic elements cause iron and magnetic stainless cookware to heat up instantly and with perfectly distributed heat. Heat generation stops the instant you turn off the element or remove the pan. The cooktop's surface remains cool. Your kitchen stays cooler too. Transitional models have stainless steel trim. Contemporary models can be mounted flush with the countertop.

KEY FEATURES

- Ceran glass-ceramic surface for scratch resistance and easy cleaning.
- Induction elements heat cookware, not the glass, for a cooler, safer cooking surface.
- Cookware sensing—elements will not be energized without an induction-compatible pan on the surface.
- Boost mode boosts power by diverting power from an adjacent element.
- Bridge zone connects elements to create a larger cooking area.

INDUCTION COOKTOPS

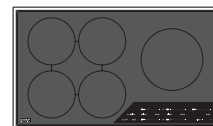
TRANSITIONAL



CI152T/S

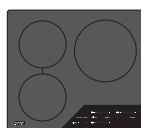


CI304T/S



CI365T/S

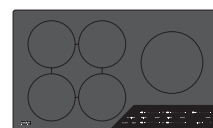
CONTEMPORARY



CI243C/B



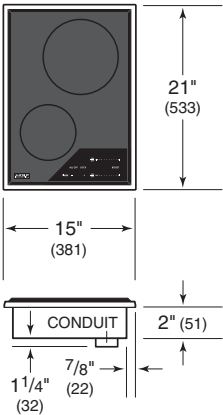
CI304C/B



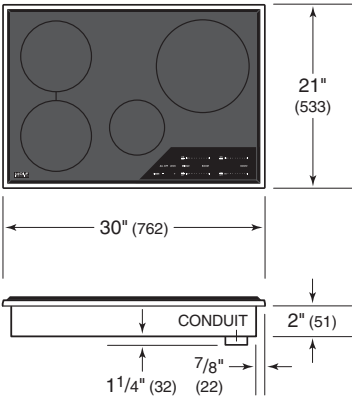
CI365C/B

Induction Cooktops

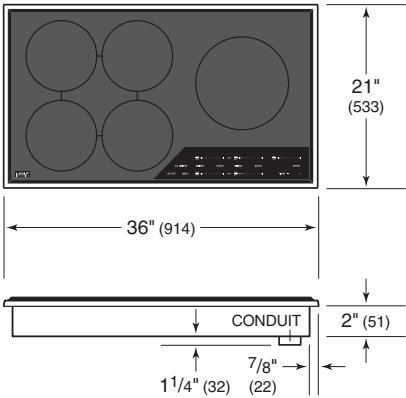
15" TRANSITIONAL



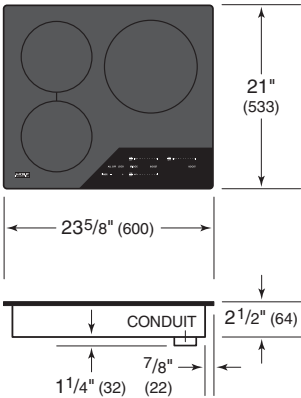
30" TRANSITIONAL



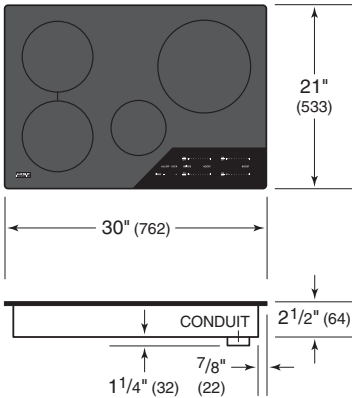
36" TRANSITIONAL



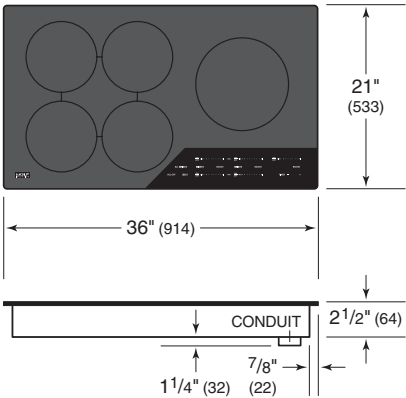
24" CONTEMPORARY



30" CONTEMPORARY



36" CONTEMPORARY



ELEMENT RATING		
15" INDUCTION COOKTOP		
8 1/2" (216)	2300 / 3150 boost	W
6" (152)	1400	
24" INDUCTION COOKTOP		
10 1/2" (267)	2600 / 3150 boost	W
(2) 8" (203)	2100 / 3000 boost	
30" INDUCTION COOKTOP		
10 1/2" (267)	2600 / 3150 boost	W
(2) 8" (203)	2100 / 3000 boost	
6" (152)	1400	
36" INDUCTION COOKTOP		
10 1/2" (267)	2600 / 3700 boost	W
(4) 8" (203)	2100 / 3000 boost	

Electric Cooktops

Sleek. Minimal. And let's not forget powerful and precise. Wolf electric cooktops offer two modern, refined looks—transitional and contemporary. All the elements feature a true simmer setting that hold sauces and stews below the boiling point. One element includes an even lower one-touch melt setting. Transitional models have stainless steel trim. Contemporary models can be mounted flush with the countertop.

KEY FEATURES

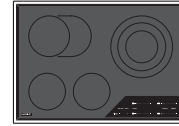
- Ceran glass-ceramic surface for scratch resistance and easy cleaning.
- High-frequency pulsation technology for more even heating.
- True simmer setting prevents scorching.
- Melt setting on one element for gentle heat.
- Dual and triple elements to customize heat for pans of all sizes.
- Bridge-zone element to create a larger cooking area.

ELECTRIC COOKTOPS

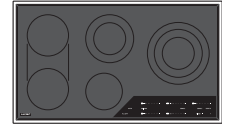
TRANSITIONAL



CE152T/S



CE304T/S

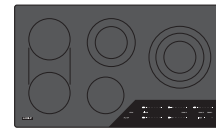


CE365T/S

CONTEMPORARY



CE304C/B

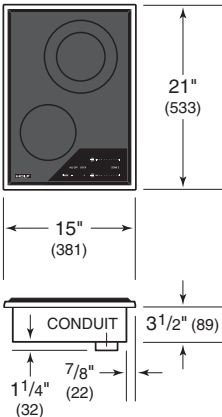


CE365C/B

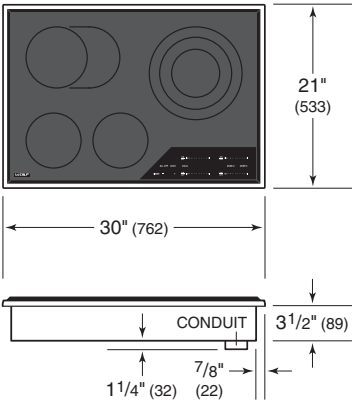
WOLF ELECTRIC COOKTOPS

Electric Cooktops

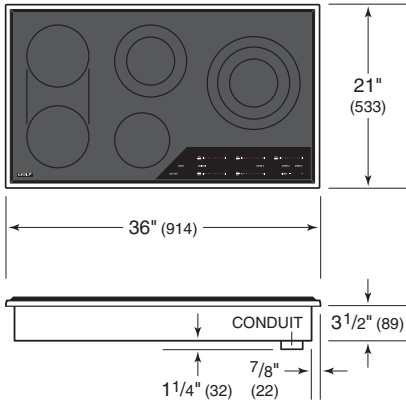
15" TRANSITIONAL



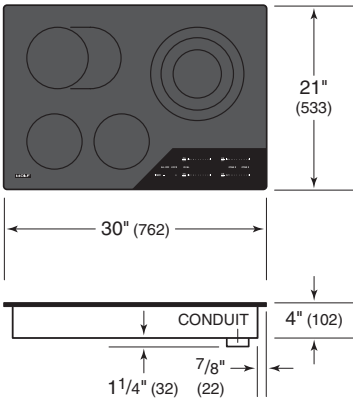
30" TRANSITIONAL



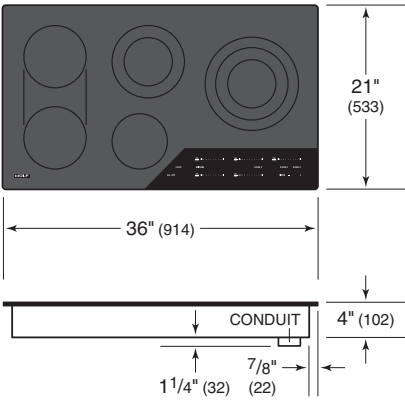
36" TRANSITIONAL



30" CONTEMPORARY



36" CONTEMPORARY



ELEMENT RATING		
15" ELECTRIC COOKTOP		
8" (203) Dual		W
5 1/2" (140) Single	700 / 2200	
	1200	
30" ELECTRIC COOKTOP		
10 1/2" (267) Triple	1050 / 2200 / 2700	W
(2) 5 1/2" (140) Singles	1200	
6 1/2" (165) Single with Oval	2400	
36" ELECTRIC COOKTOP		
10 1/2" (267) Triple	1050 / 2200 / 2700	W
8" (203) Dual	700 / 2200	
5 1/2" (140) Single	1200	
(2) 7" (178) Singles with Bridge	4400	

Planning Information

A minimum 2" (51) is required from the bottom of the cooktop to combustible materials.

Contemporary induction and electric cooktops can be mounted flush with the top of the countertop, or as a frameless standard installation sitting on top of the countertop surface. If the cooktop is to be mounted flush with the countertop, a recessed area surrounding the cooktop cut-out must be provided. Wolf downdraft systems cannot be used with contemporary induction and electric cooktops.

IMPORTANT NOTE: Flush mount installations are intended for granite, solid surface or stone countertop surfaces only.

ELECTRICAL

Installation must comply with all applicable electrical codes.

Locate the electrical supply as shown in the illustrations on the following pages. A separate circuit, servicing only this appliance is required.

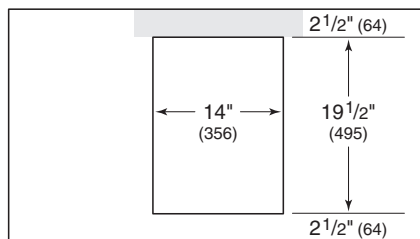
Performance may be compromised if the electrical supply is less than 240 volts.

ELECTRICAL REQUIREMENTS	
INDUCTION / ELECTRIC	
Electrical Supply	3-wire, 240/208 VAC, 60 Hz
Conduit	flexible 4' (1.2 m)
SERVICE	
15" Induction / Electric	20 amp dedicated circuit
24" Induction	30 amp dedicated circuit
30" Induction / Electric	40 amp dedicated circuit
36" Induction / Electric	50 amp dedicated circuit

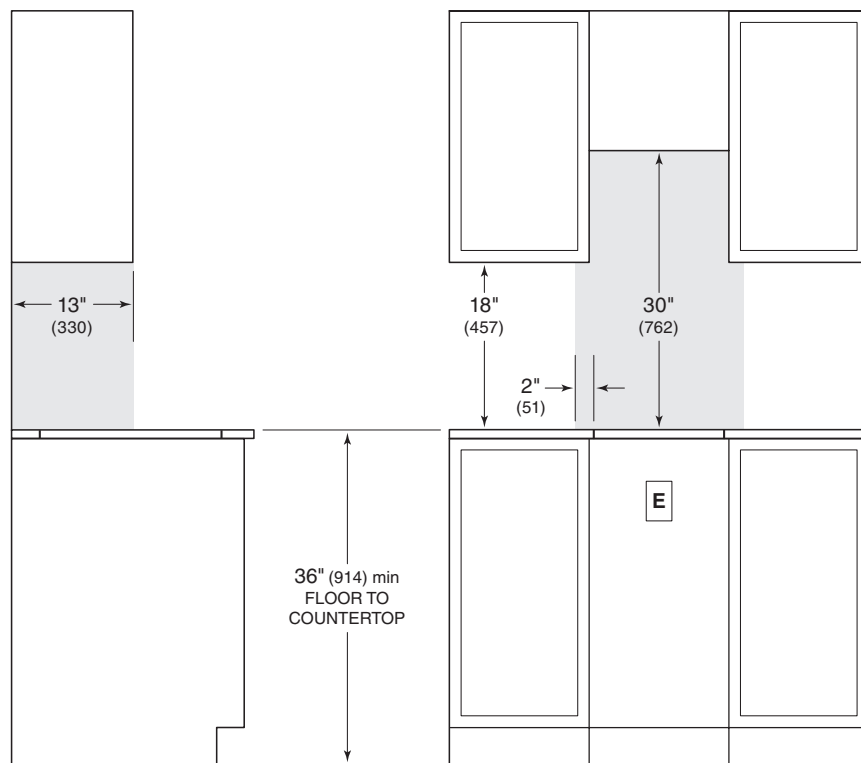
WOLF INDUCTION AND ELECTRIC COOKTOPS

15" Cooktops

STANDARD INSTALLATION



COUNTERTOP CUT-OUT



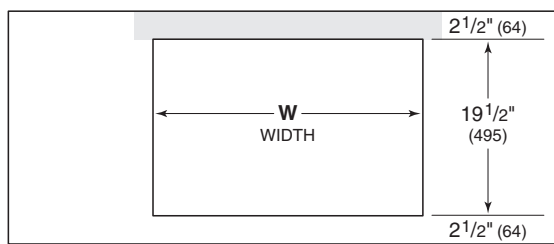
SIDE VIEW

FRONT VIEW

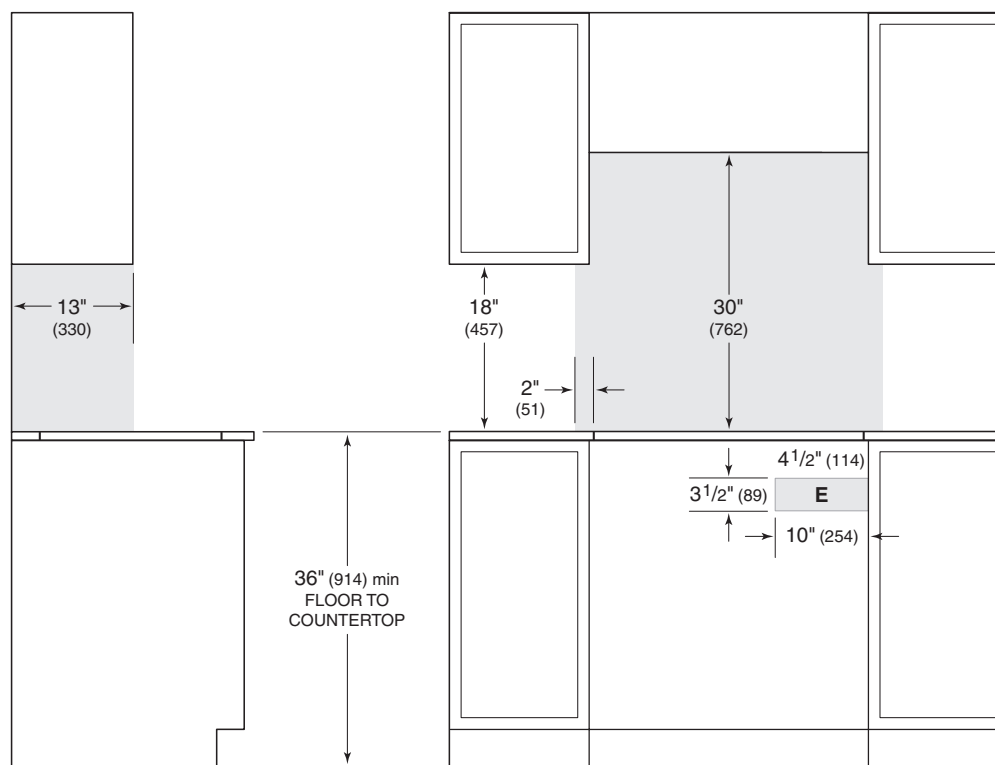
NOTE: Shaded area above countertop indicates minimum clearance to combustible surfaces, combustible materials cannot be located within this area.

24", 30" and 36" Cooktops

STANDARD INSTALLATION



COUNTERTOP CUT-OUT



SIDE VIEW

FRONT VIEW

NOTE: Shaded area above countertop indicates minimum clearance to combustible surfaces, combustible materials cannot be located within this area.

Electrical supply location only applies to installations with built-in oven.

CUT-OUT WIDTH

INDUCTION / ELECTRIC COOKTOP

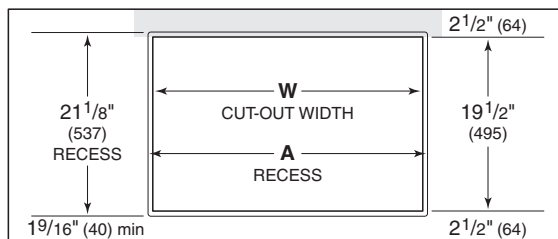
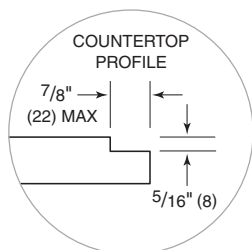
W

24" Induction	22 1/8" (562)
30" Induction / Electric	29" (737)
36" Induction / Electric	35" (889)

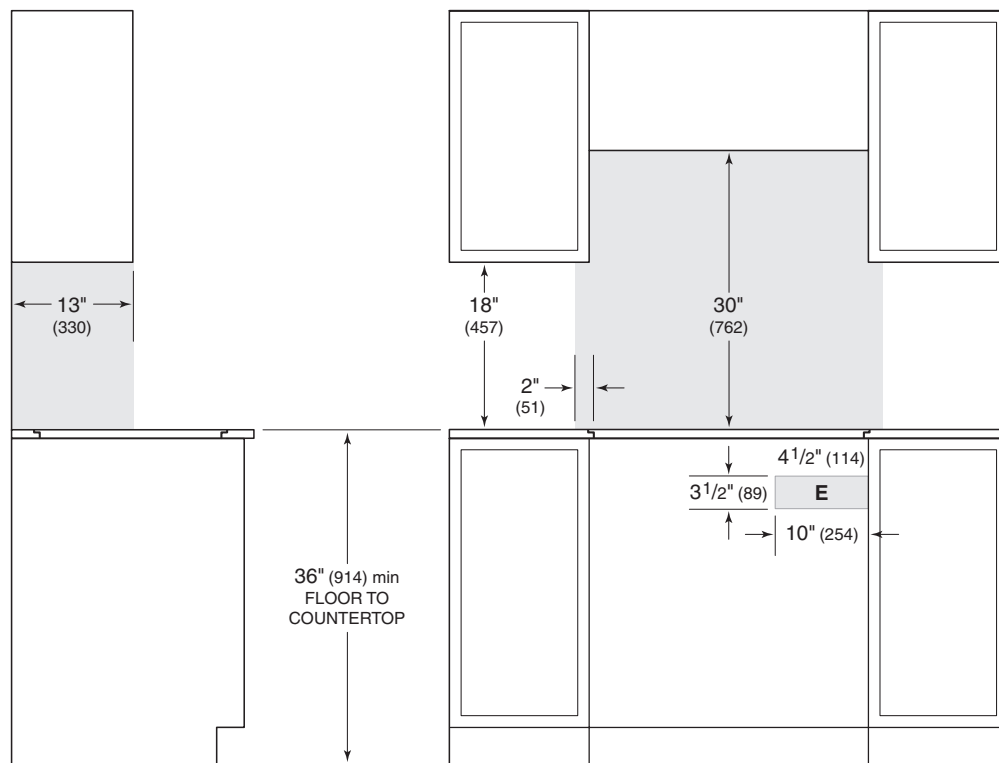
WOLF INDUCTION AND ELECTRIC COOKTOPS

24", 30" and 36" Cooktops

FLUSH INSTALLATION



COUNTERTOP CUT-OUT



SIDE VIEW

FRONT VIEW

NOTE: Shaded area above countertop indicates minimum clearance to combustible surfaces, combustible materials cannot be located within this area.

Electrical supply location only applies to installations with built-in oven.

Outside corner radius $7/16$ " (11).

CUT-OUT WIDTH

INDUCTION / ELECTRIC COOKTOP	W	A
24" Induction	22 $\frac{1}{8}$ " (562)	23 $\frac{3}{4}$ " (603)
30" Induction / Electric	29" (737)	30 $\frac{1}{8}$ " (765)
36" Induction / Electric	35" (889)	36 $\frac{1}{8}$ " (918)



Gas Cooktops

Like their built-in oven counterparts, the new generation of Wolf gas cooktops features three new looks—transitional, professional, and contemporary. New performance enhancements make delicious results even more of a certainty than ever. Multiple sizes, choice of knob colors, distinctly different grates, and even a new way to integrate with custom cabinetry—the new gas cooktops offer exceptional design flexibility.

KEY FEATURES

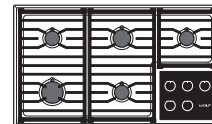
- Dual-stacked, sealed burners for precise control and easy cleanup.
- Flame recognition and automatic reignition for safety and ease of use.
- True simmer setting on all burners prevents scorching.
- Illuminated, cool-to-touch knobs for user-friendly comfort.

GAS COOKTOPS

TRANSITIONAL

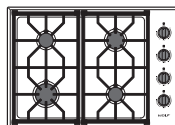


CG304T/S

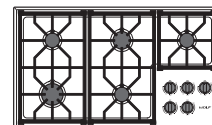


CG365T/S

PROFESSIONAL

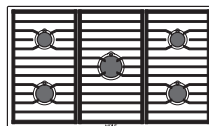


CG304P/S



CG365P/S

CONTEMPORARY—COMING SOON!

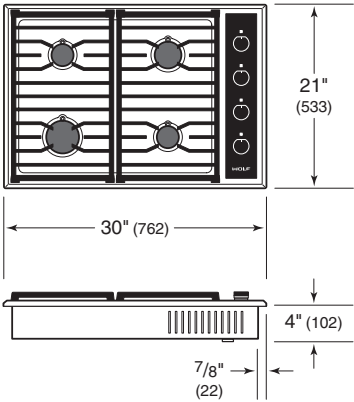


CG365C/S

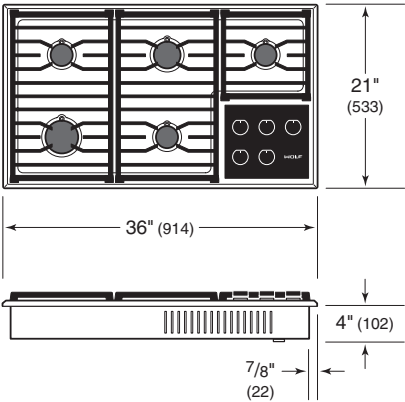
WOLF GAS COOKTOPS

Gas Cooktops

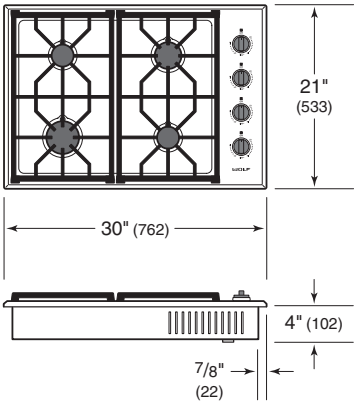
30" TRANSITIONAL



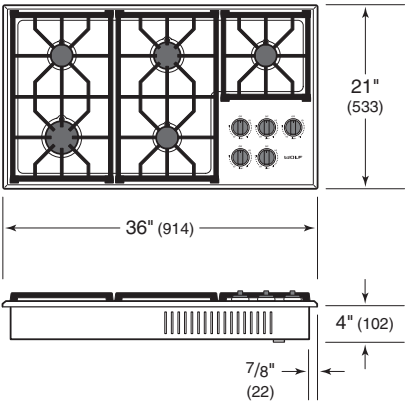
36" TRANSITIONAL



30" PROFESSIONAL



36" PROFESSIONAL



BURNER RATING

30" GAS COOKTOP

	BTU (KW)
Large	18,000 (5.3)
Medium	12,000 (3.5)
(2) Small	9,200 (2.7)

36" GAS COOKTOP

	BTU (KW)
Large	18,000 (5.3)
Medium	12,000 (3.5)
(3) Small	9,200 (2.7)

Planning Information

A minimum 2" (51) is required from the bottom of the cooktop to combustible materials. If a cooktop is installed above an oven, a minimum of 1/4" (6) is required between units.

ELECTRICAL

Installation must comply with all applicable electrical codes.

Locate the electrical supply as shown in the illustration on the following pages. A separate circuit, servicing only this appliance is required. A ground fault circuit interrupter (GFCI) is not recommended and may cause interruption of operation.

ELECTRICAL REQUIREMENTS	
Electrical Supply	grounded, 120 VAC, 60 Hz
Service	15 amp dedicated circuit
Receptacle	3-prong grounding-type
Power Cord	6' (1.8 m)

WOLF GAS COOKTOPS

Planning Information

GAS SUPPLY

A gas supply line of $\frac{3}{4}$ " (19) rigid pipe must be provided to the cooktop. If local codes permit, a certified, 3' (.9 m) long, $\frac{1}{2}$ " (13) or $\frac{3}{4}$ " (19) ID flexible metal appliance connector is recommended to connect the units $\frac{1}{2}$ " NPT male inlet to the gas supply line.

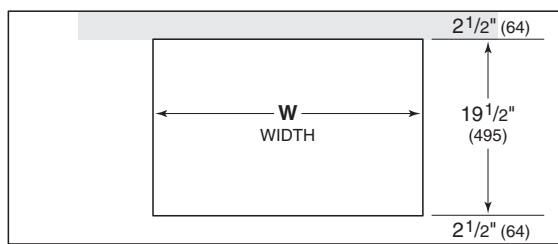
Wolf natural gas cooktops will function up to 10,250' (3124 m) in altitude without adjustment and LP gas cooktops will function up to 8,600' (2621 m). If the installation exceeds these elevations, contact an authorized Wolf dealer for a high altitude conversion kit.

GAS REQUIREMENTS

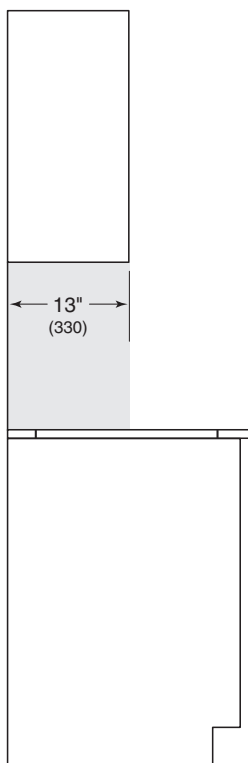
NATURAL GAS		WC
Supply Pressure		5" (12.5 mb)
Min Line Pressure		7" (17.5 mb)
Max Regulator Pressure	14" (34.9 mb), .5 psi (3.5 kPa)	
LP GAS		WC
Supply Pressure		10" (25 mb)
Min Line Pressure		11" (27.4 mb)
Max Regulator Pressure	14" (34.9 mb), .5 psi (3.5 kPa)	

Gas Cooktop

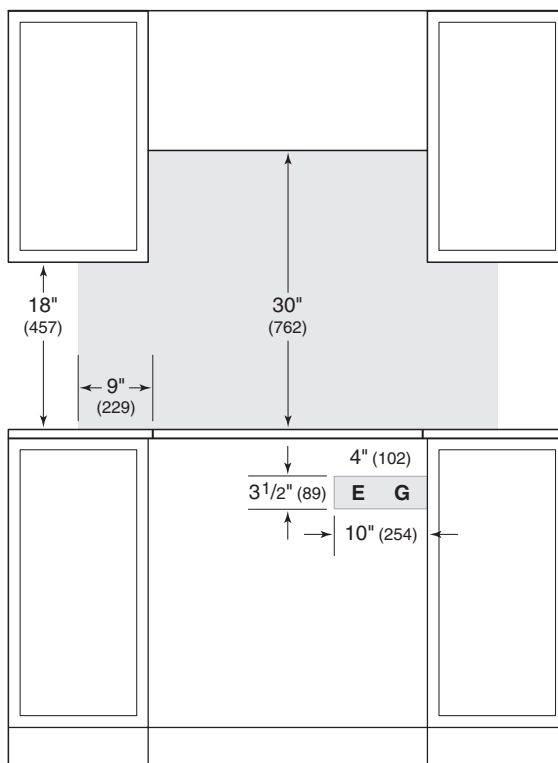
STANDARD INSTALLATION



COUNTERTOP CUT-OUT



SIDE VIEW



FRONT VIEW

*NOTE: Shaded area above countertop indicates minimum clearance to combustible surfaces, combustible materials cannot be located within this area.
Electrical and gas supply location only applies to installations with built-in oven.*

CUT-OUT WIDTH

GAS COOKTOP		W
30" Model		29" (737)
36" Model		35" (889)



Coffee Systems

Make professional-quality brewed coffee, espresso, cappuccino, latte and more. The Wolf coffee system automatically steams and foams the milk perfectly. Water temperature and brew strength are adjustable. Uses either whole-bean or ground coffee. The design pairs beautifully, either side-by-side or in a tower application, with other Wolf products such as the convection steam oven. Coffee systems can be installed in a standard or flush inset application. All 30" trim options are based on model EC24/B.

KEY FEATURES

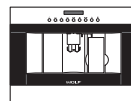
- Create perfectly brewed coffee, espresso, cappuccino, macchiato and latte at home.
- Separate hot water dispenser for tea.
- Mounted glide system provides easy access to the unit, no direct water line is needed.
- Milk frothing pitcher with adjustable settings, detaches for refrigerated storage and easy cleaning.
- Built-in coffee mill with adjustable grind settings.
- Auto on, auto off and descaling features.

COFFEE SYSTEMS

24" MODELS



EC24/B



EC24/S

TRANSITIONAL



With 30" M Series Trim

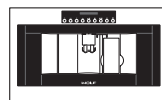


With 30" E Series Trim

PROFESSIONAL



With 30" M Series Trim



With 30" E Series Trim

CONTEMPORARY

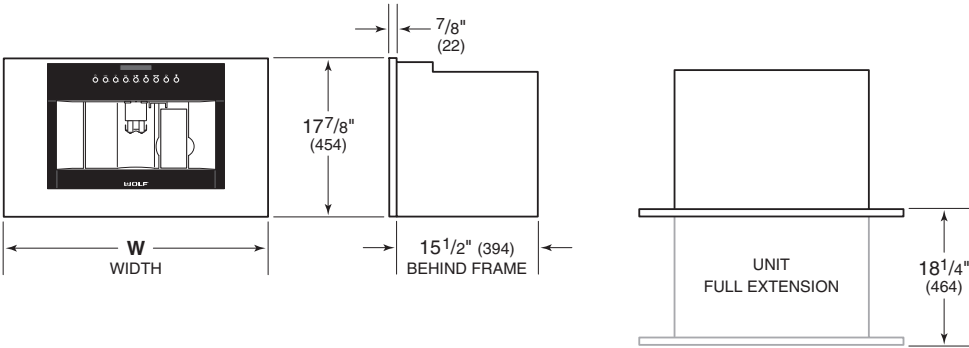


With 30" M/E Series Trim

WOLF COFFEE SYSTEMS

Coffee System

DIMENSIONS



WIDTH		
COFFEE SYSTEM		W
24" Model		23 ¹ / ₂ " (597)
30" Trim		29 ⁷ / ₈ " (759)

Planning Information

The coffee system can be installed in a standard or flush inset application. All 30" trim options are based on model EC24/B. The sides of the cabinetry opening must be adequate to support installation of the mounting slides. Refer to the illustration below.

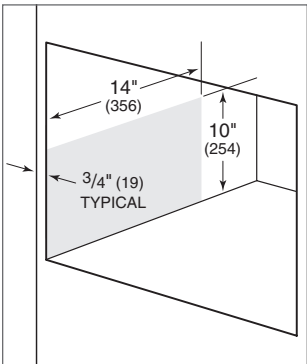
Finish the edges of the opening. They may be visible when the unit is slid forward.

For standard installations, face trim will overlap stiles and rails. Refer to the chart below.

For flush inset installations, a minimum 1/8" (3) reveal is required on all sides. To ensure consistent reveals, each corner of the opening must be exactly 90°.

To install a coffee system above a cup warming drawer, one opening for both units must be specified. To achieve the minimum reveal between units, place the coffee system support rails on top of the cup warming drawer, then secure the rails to the sides of the cabinet. Any material between the units will increase the horizontal reveal.

INSTALLATION REQUIREMENTS		
BASE SUPPORT		MIN
Coffee System		100 lb (45 kg)
TRIM OVERLAP	24" MODEL	30" TRIM
Top	3/16" (5)	3/16" (5)
Bottom	0" (0)	0" (0)
Sides	11/16" (18)	37/8" (98)



Side support.

ELECTRICAL

Installation must comply with all applicable electrical codes.

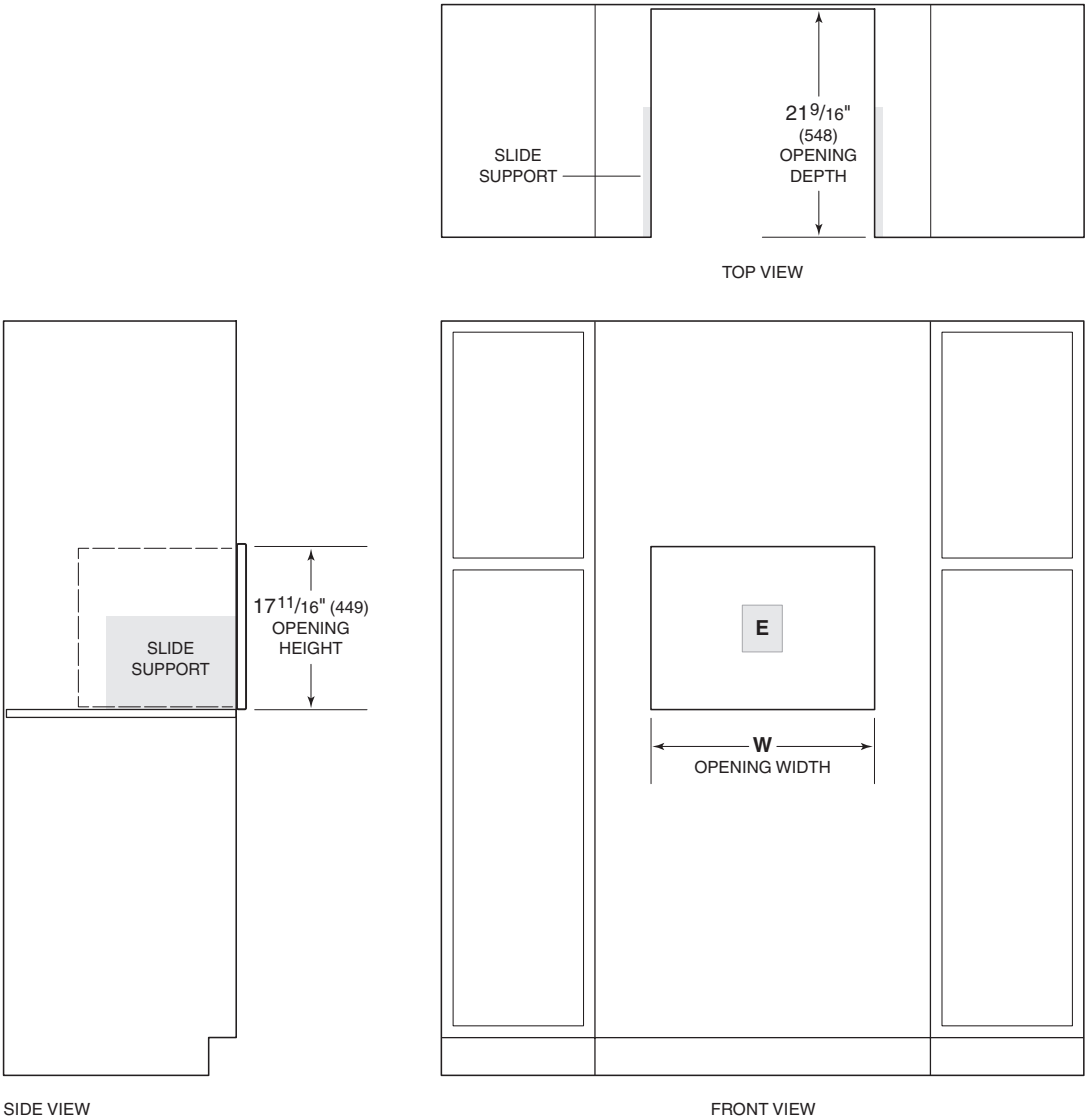
Locate the electrical supply as shown in the illustrations on the following pages. A separate circuit, servicing only this appliance is required. A ground fault circuit interrupter (GFCI) is not recommended and may cause interruption of operation.

ELECTRICAL REQUIREMENTS	
Electrical Supply	grounded, 120 VAC, 60 Hz
Service	15 amp dedicated circuit
Receptacle	3-prong grounding-type
Power Cord	6' (1.8 m)

WOLF COFFEE SYSTEMS

Coffee System

STANDARD INSTALLATION

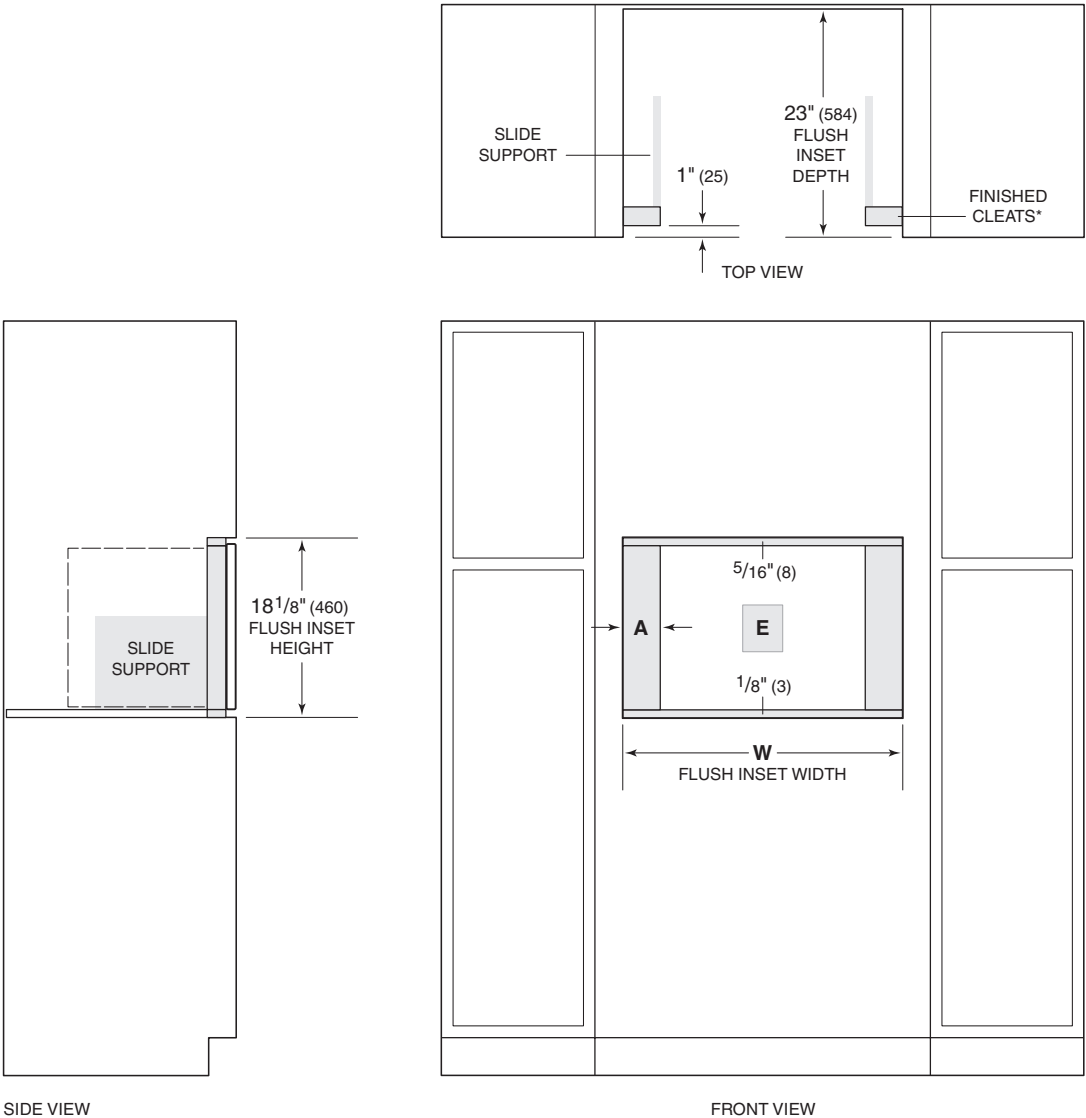


NOTE: 24" (610) model and model with 30" (762) trim require the same opening dimensions.
Dashed line represents profile of unit.

OPENING WIDTH	
COFFEE SYSTEM	W
24" Model	22 ¹ / ₈ " (562)
30" Trim	22 ¹ / ₈ " (562)

Coffee System

FLUSH INSET INSTALLATION



*Will be visible and should be finished to match cabinetry.
Dashed line represents profile of unit.

FLUSH INSET WIDTH		
COFFEE SYSTEM	W	A
24" Model	23 3/4" (603)	13/16" (21)
30" Trim	30 1/8" (765)	4" (102)

WOLF CUP WARMING DRAWER

Cup Warming Drawers

Wolf cup warming drawers preheat cups so hot beverages stay hot longer. The temperature is adjustable. Two model options match the look of Wolf stainless and black coffee systems. Cup warming drawers can be installed in a standard or flush inset application.

KEY FEATURES

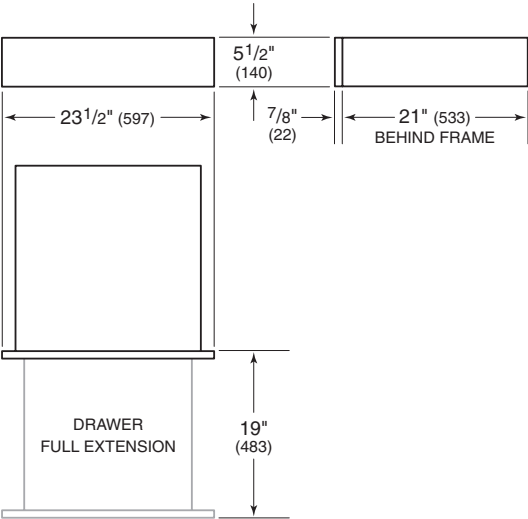
- Hidden electronic touch controls.
- 420-watt heating element with temperature control range of 85°F (30°C) to 175°F (80°C).
- Automatic shut off and delayed start features.
- Push-pull drawer opening.
- Full extension, ball-bearing drawer glides.
- Removable, non-slip drawer liner.

CUP WARMING DRAWERS

CW24/S
Stainless

CW24/B
Black

DIMENSIONS



SPECIFICATIONS			
INTERIOR CAPACITY		CU FT (L)	
Cup Warming Drawer		.8 (22)	
INTERIOR DIMENSIONS		W	H D
Cup Warming Drawer		17" (432)	4" (102) 20" (508)

WOLF CUP WARMING DRAWER

Planning Information

The cup warming drawer can be installed in a standard or flush inset application. Finish the edges of the opening. They may be visible when the drawer is open.

For standard installations, face trim will overlap stiles and rails. Refer to the chart below.

For flush inset installations, a minimum $\frac{1}{8}$ " (3) reveal is required on all sides. To ensure consistent reveals, each corner of the opening must be exactly 90°.

An anti-tip block must be installed to prevent the cup warming drawer from tipping forward when opened.

INSTALLATION REQUIREMENTS	
BASE SUPPORT	MIN
Cup Warming Drawer	75 lb (34 kg)
TRIM OVERLAP	
Top	0" (0)
Bottom	0" (0)
Sides	$\frac{11}{16}$ " (18)

COMBINATION INSTALLATION

To install a cup warming drawer below a coffee system, one opening for both units must be specified. To achieve the minimum reveal between units, place the coffee system support rails on top of the cup warming drawer, then secure the rails to the sides of the cabinet. Any material between the units will increase the horizontal reveal.

Installation of an anti-tip block is not necessary when the cup warming drawer is installed below a coffee system.

ELECTRICAL

Installation must comply with all applicable electrical codes.

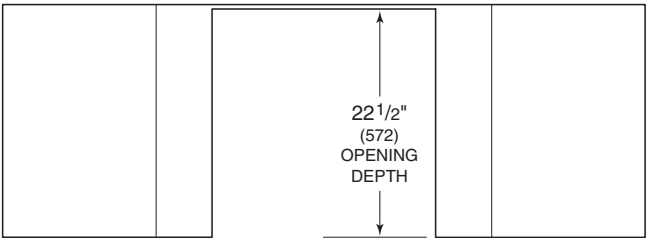
Locate the electrical supply as shown in the illustrations on the following pages. A separate circuit, servicing only this appliance is required. A ground fault circuit interrupter (GFCI) is not recommended and may cause interruption of operation.

ELECTRICAL REQUIREMENTS	
Electrical Supply	grounded, 120 VAC, 60 Hz
Service	10 amp dedicated circuit
Receptacle	3-prong grounding-type
Power Cord	3' (.9 m)

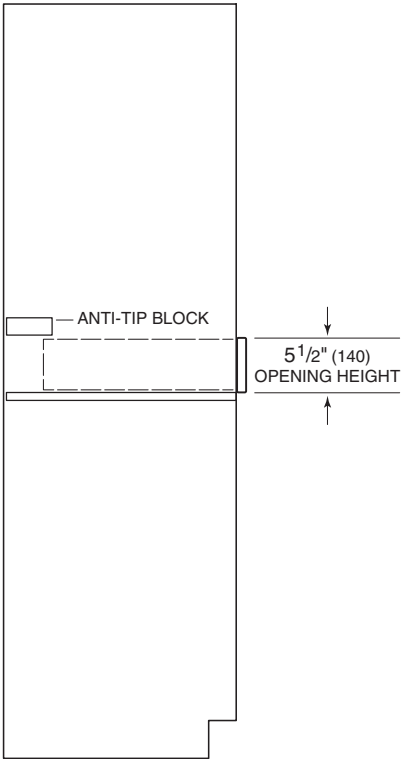
WOLF CUP WARMING DRAWER

Cup Warming Drawer

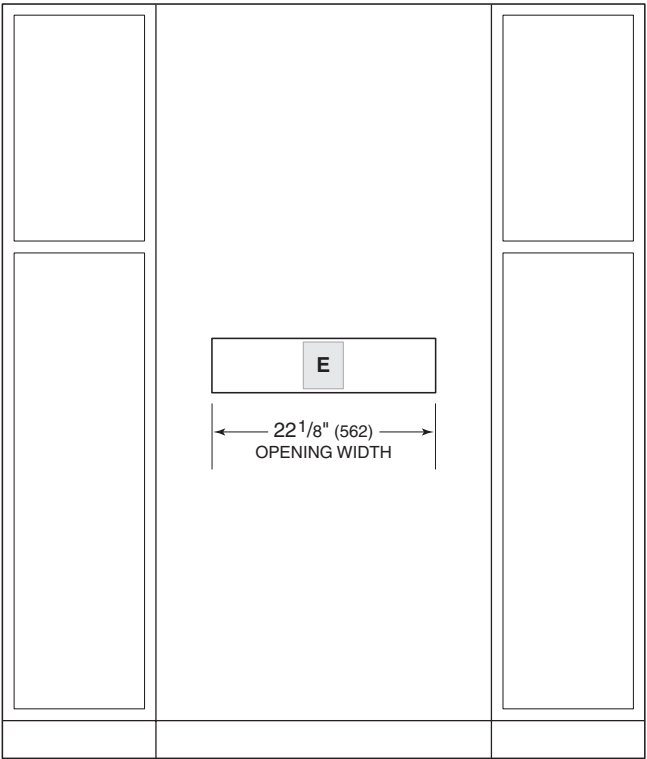
STANDARD INSTALLATION



TOP VIEW



SIDE VIEW

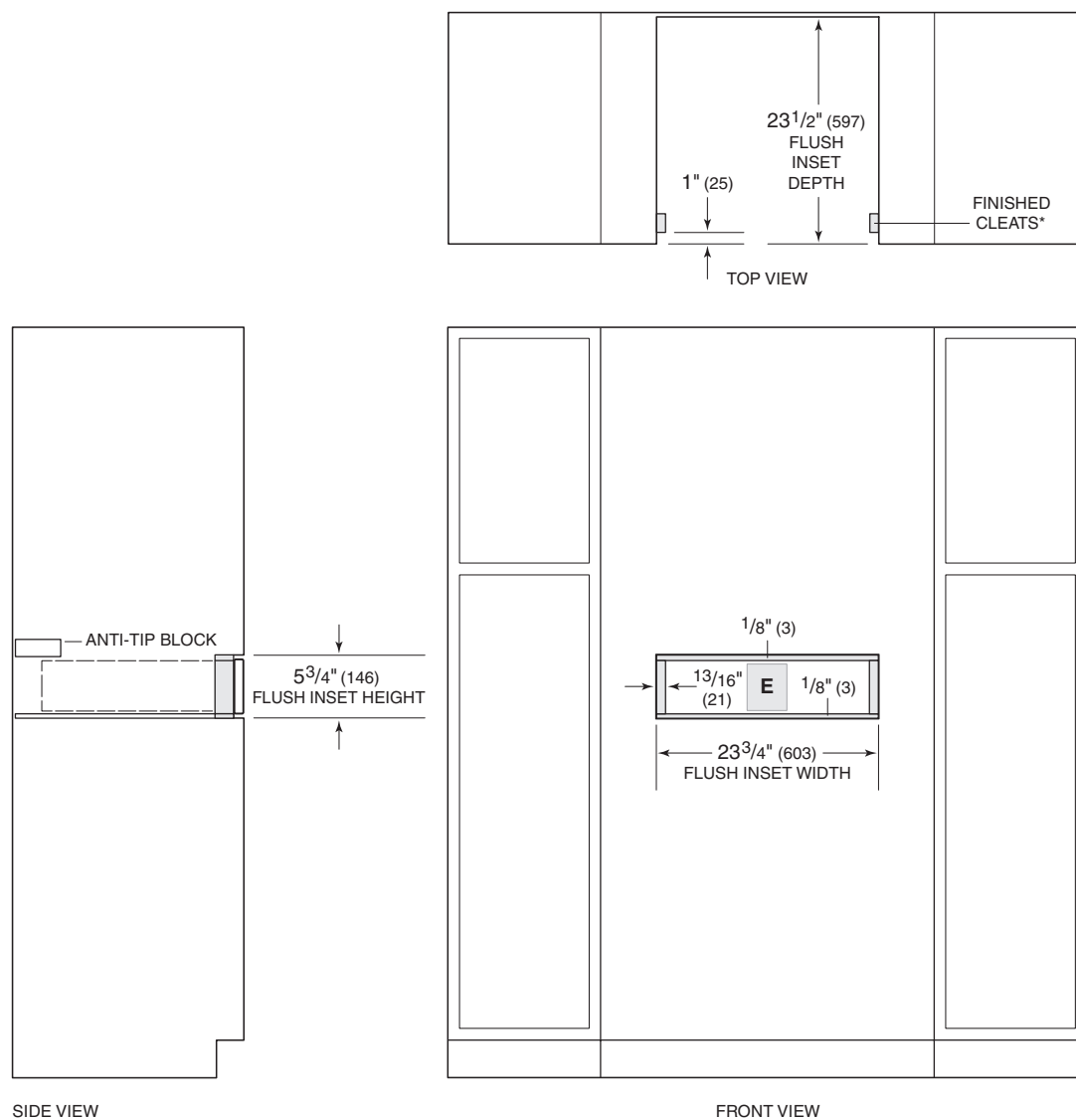


FRONT VIEW

NOTE: Dashed line represents profile of unit.

Cup Warming Drawer

FLUSH INSET INSTALLATION



SIDE VIEW

FRONT VIEW

*Will be visible and should be finished to match cabinetry.

NOTE: Dashed line represents profile of unit.



Cooktop Ventilation Hoods

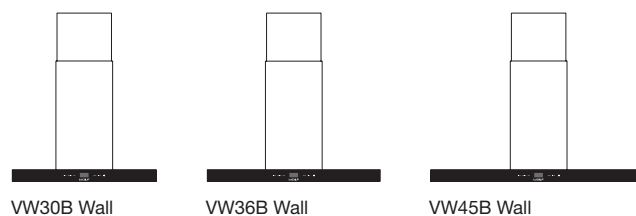
The new generation of Wolf cooktop ventilation hoods feature three new looks—black, stainless and glass. Brilliant LED lighting illuminates your cooking surface while powerful multi-speed blowers whisk away smoke and odors. Dishwasher-safe filters can be removed easily for cleaning. Wall-mount and island hoods are crafted of stainless steel.

KEY FEATURES

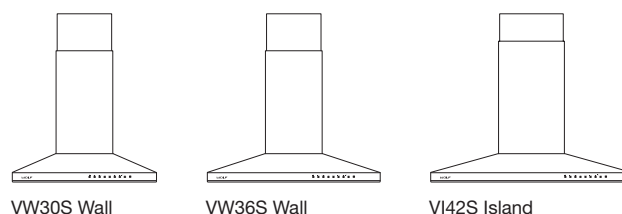
- Internal, in-line or remote blower options.
- Heavy-duty, stainless steel seamless construction with telescopic chimney.
- Black glass touch control panel (black) or front-mounted controls with LED indicator lights (stainless and glass).
- Three-speed blower with boost to temporarily increase airflow.
- LED lighting with high and low settings.
- Delay-off feature to automatically turn unit off.
- Dishwasher-safe filters with filter clean indicator.

COOKTOP VENTILATION HOODS

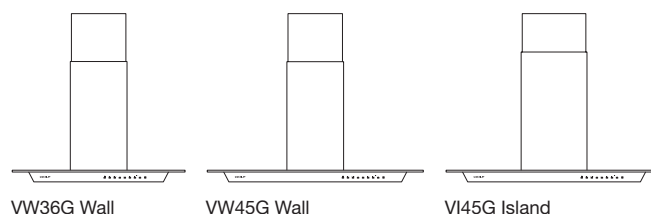
BLACK



STAINLESS



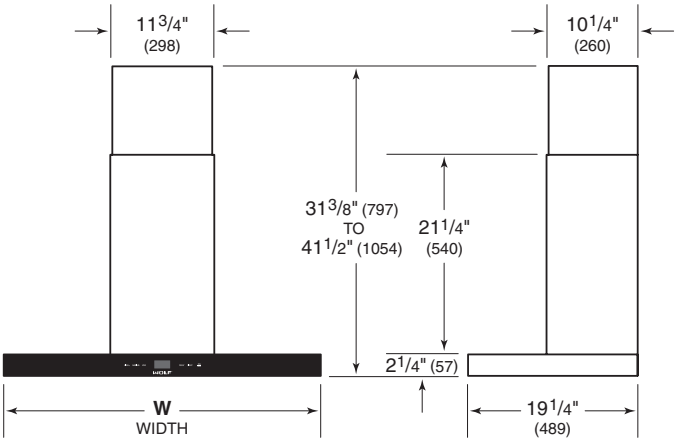
GLASS



WOLF COOKTOP HOODS

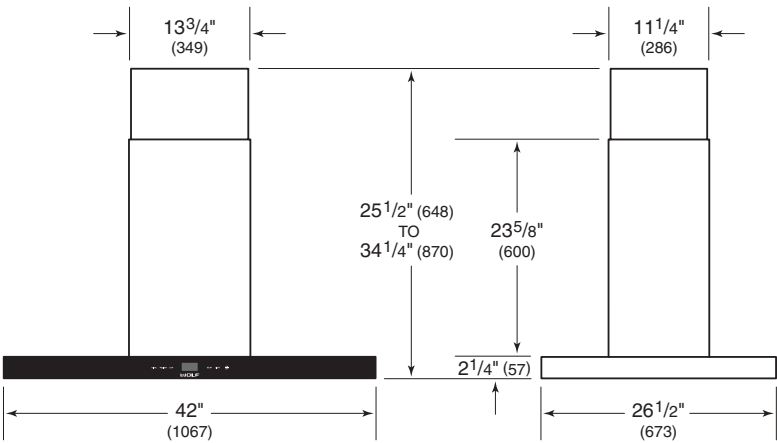
Cooktop Ventilation Hoods

WALL HOODS—BLACK



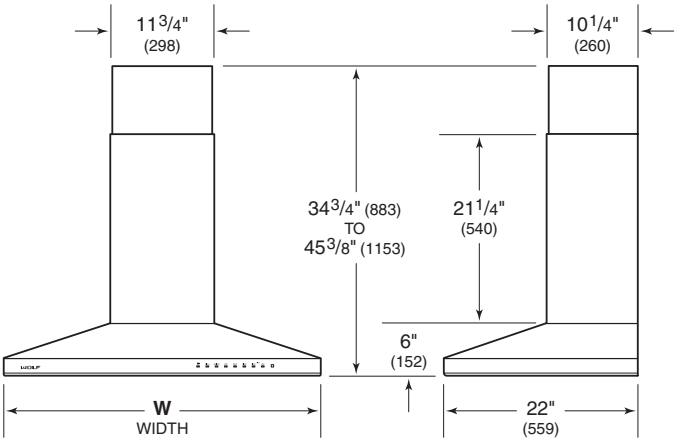
WIDTH	
WALL HOOD	W
VW30B	30" (762)
VW36B	36" (914)
VW45B	45" (1143)

ISLAND HOOD—BLACK



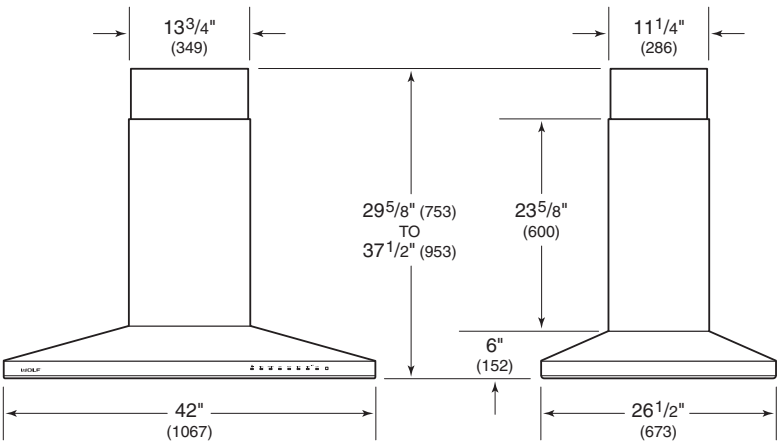
Cooktop Ventilation Hoods

WALL HOODS—STAINLESS



WIDTH	
WALL HOOD	W
VW30S	30" (762)
VW36S	36" (914)

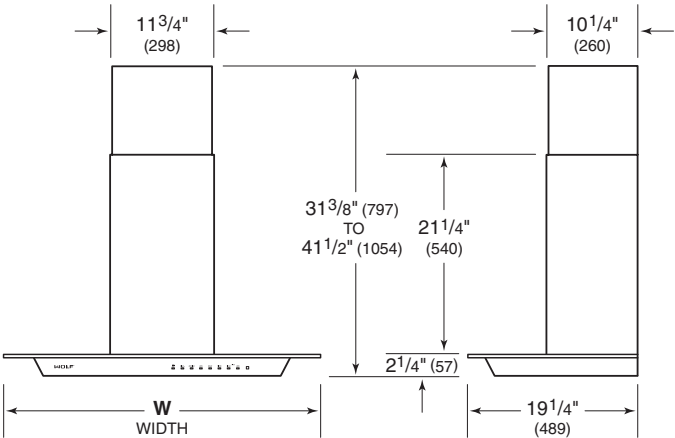
ISLAND HOOD—STAINLESS



WOLF COOKTOP HOODS

Cooktop Ventilation Hoods

WALL HOODS—GLASS



WIDTH

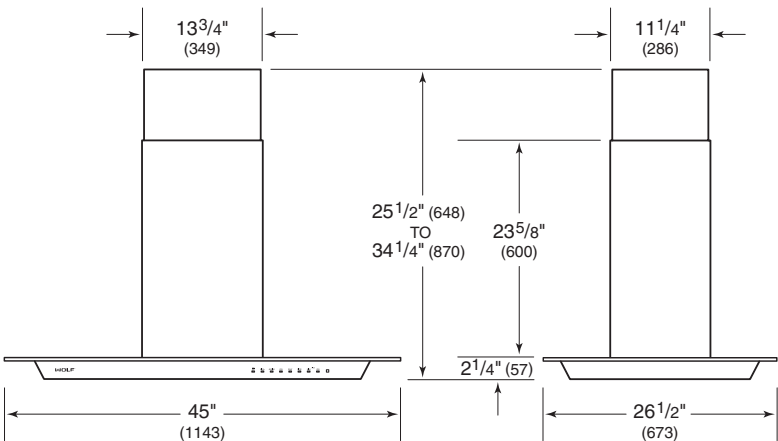
WALL HOOD

VW36G
VW45G

W

36" (914)
45" (1143)

ISLAND HOOD—GLASS



Planning Information

Wolf cooktop ventilation hoods are recommended for use with Wolf induction, electric and gas cooktops and integrated modules. For ranges and rangetops, a Wolf pro ventilation hood is recommended.

These hoods have a telescopic chimney flue. A flue extension is available through an authorized Wolf dealer.

Installation of the cooktop hood should be 30" (762) to 36" (914) from the bottom of the hood to the countertop.

Wall and island hoods require an internal, in-line or remote blower assembly, available through an authorized Wolf dealer. For local dealer information, visit the find a showroom section of our website, wolfappliance.com. Refer to ventilation recommendations on page 80. Cooktop hoods have a vertical discharge with 6" (152) round duct.

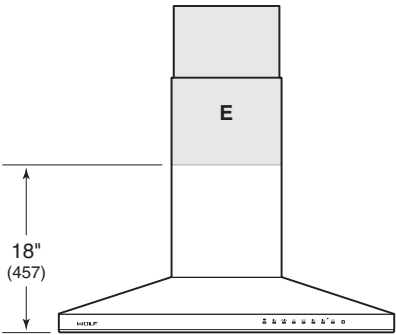
Consult a qualified HVAC professional for specific installation and ducting applications.

ELECTRICAL

Installation must comply with all applicable electrical codes.

For wall hoods, locate the electrical supply within the shaded area shown in the illustration below. For island hoods, locate the electrical supply on the ceiling inside the top of the hood.

ELECTRICAL REQUIREMENTS	
Electrical Supply	grounded, 110/120 VAC, 60 Hz
Service	15 amp dedicated circuit



30" (762) TO 36" (914) BOTTOM EDGE TO COUNTERTOP

Electrical location—all wall hoods.



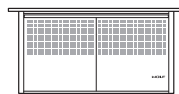
Downdraft Ventilation

Constructed of heavy duty stainless steel, the Wolf down-draft rises from the countertop to whisk away odor and smoke into stainless steel, mesh filters and can be lowered beneath the countertop when not in use. Downdrafts integrate perfectly with transitional induction and electric cooktops, gas cooktops and some integrated modules, they can also be installed with certain sealed burner rangetops.

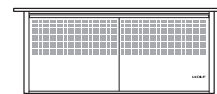
KEY FEATURES

- Three-speed blower control with boost.
- Remote-mounted control module with LED indicators.
- Delay-off feature to automatically turn unit off.
- Stainless steel, mesh filters.
- Reversible motor box.
- Adjustable discharge.

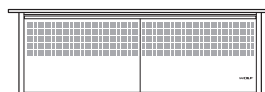
DOWNDRAFTS



DD30



DD36

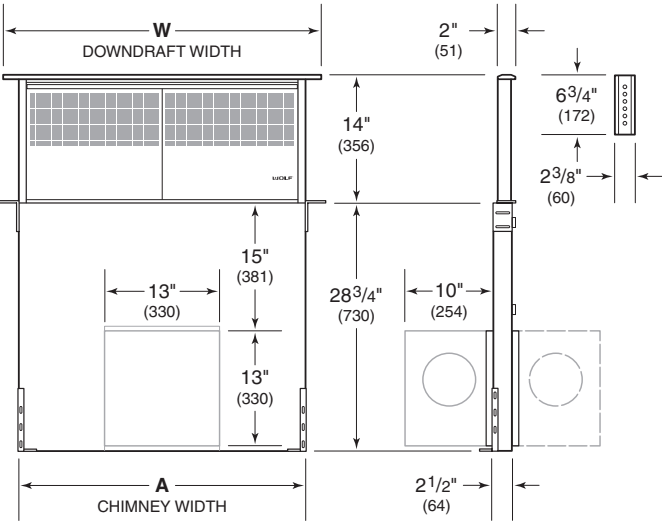


DD45

WOLF DOWNDRAFT SYSTEMS

Downdraft

DIMENSIONS



NOTE: Shown with front mounted internal blower with 6" (152) round discharge, dashed line represents rear mount.

WIDTH		
DOWNDRAFT	W	A
DD30	30" (762)	26 1/2" (673)
DD36	36" (914)	32 1/2" (826)
DD45	45" (1143)	38 1/2" (978)

Planning Information

Wolf downdrafts can be installed with most Wolf cooktops, but are not compatible with contemporary induction and electric cooktops and the grill, steamer and fryer modules. Downdrafts can be installed with sealed burner rangetop models SRT304 and SRT366. An accessory trim kit is necessary for this installation. Contact an authorized Wolf dealer for details.

The remote-mounted control module must be located within 9' (2.7 m) of the downdraft assembly and a minimum 3" (76) from the edge of the cooktop cut-out.

Internal, in-line and remote blowers are available through an authorized Wolf dealer. For local dealer information, visit the find a showroom section of our website, wolfappliance.com. Refer to ventilation recommendations on page 80.

Internal blowers include a 6" (152) round discharge and can be front or rear mounted. It can be discharged in any direction by rotating the blower box. In-line and remote blowers include a 10" (254) discharge and can be discharged from the front or rear.

Consult a qualified HVAC professional for specific installation and ducting applications.

ELECTRICAL

Installation must comply with all applicable electrical codes.

Locate the electrical supply as shown in the illustrations on the following pages. A separate circuit, servicing only this appliance is required. A ground fault circuit interrupter (GFCI) is not recommended and may cause interruption of operation.

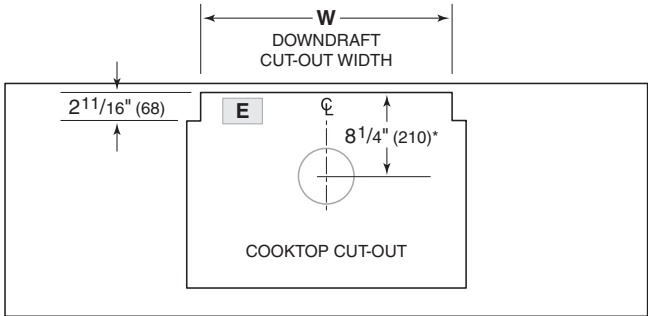
Certain installations may require that the electrical supply be placed in an adjacent cabinet.

ELECTRICAL REQUIREMENTS	
Electrical Supply	grounded, 120 VAC, 60 Hz
Service	15 amp dedicated circuit
Receptacle	3-prong grounding-type
Power Cord	2 1/2' (.8 m)

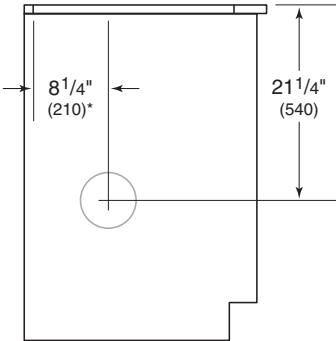
WOLF DOWNDRAFT SYSTEMS

Downdraft

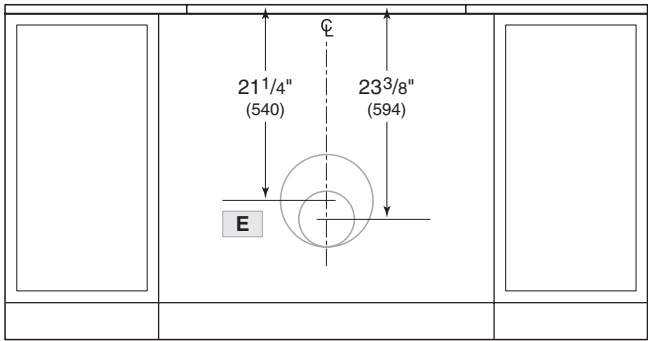
INSTALLATION WITH COOKTOP



TOP VIEW



SIDE VIEW



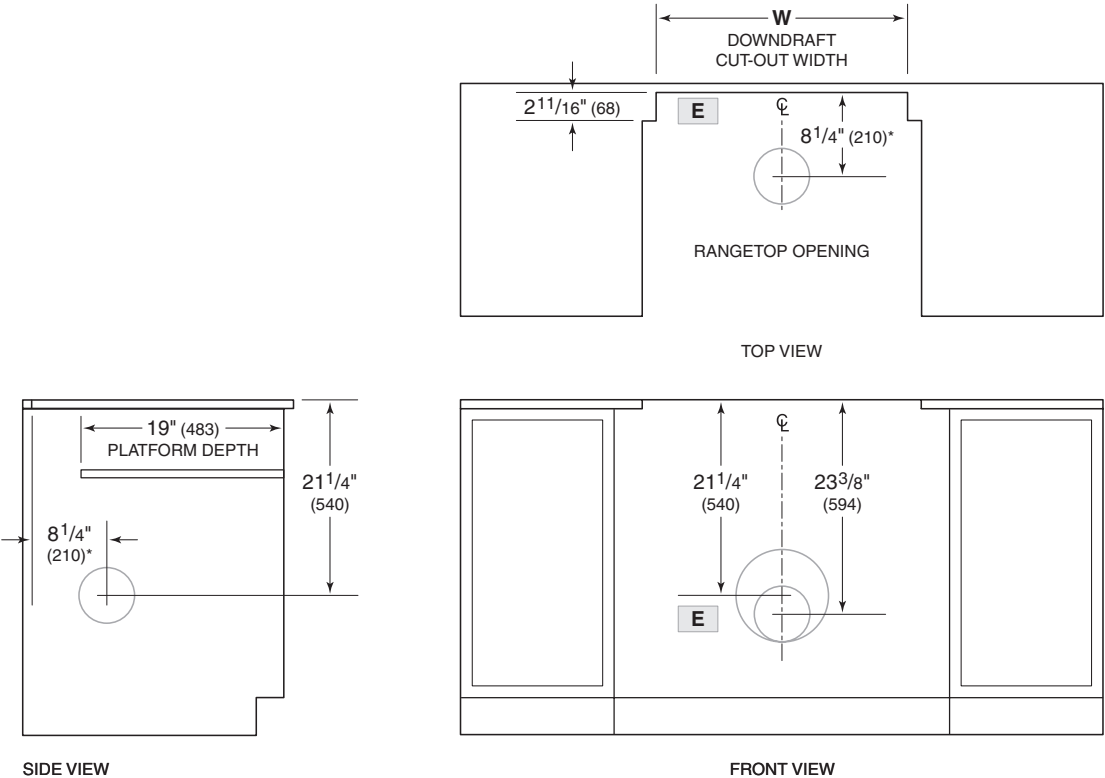
FRONT VIEW

*6" (152) back from countertop cut-out when internal blower is rear mounted.
NOTE: Internal blower 6" (152) round, side, rear or bottom discharge. In-line and remote blower 10" (254) round, rear discharge.
Centerline indicates center of downdraft cut-out.

CUT-OUT WIDTH	
DOWNDRAFT	W
DD30	27 1/2" (699)
DD36	33 1/2" (851)
DD45	39 1/2" (1003)

Downdraft

INSTALLATION WITH SEALED BURNER RANGETOP



*6" (152) back from countertop cut-out when internal blower is rear mounted.

NOTE: Internal blower 6" (152) round, side, rear or bottom discharge. In-line and remote blower 10" (254) round, rear discharge. Centerline indicates center of downdraft cut-out.

CUT-OUT WIDTH	
DOWNDRAFT	W
DD30	$27\frac{1}{2}"$ (699)
DD36	$33\frac{1}{2}"$ (851)

WOLF VENTILATION RECOMMENDATIONS

Wolf Ventilation Blower Options

BLOWER	INTERNAL		IN-LINE	REMOTE	
CFM	300	600	600	600	1200
COOKTOP HOOD					
VW30B VW36B VW45B VI42B	•	•	•	•	
VW30S VW36S VI42S	•	•	•	•	•
VW36G VW45G VI45G	•	•	•	•	
DOWNDRAFT					
DD30 DD36 DD45		•	•	•	•

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Wolf Appliance Residential Limited Warranty

FOR RESIDENTIAL USE

FULL TWO YEAR WARRANTY*

For two years from the date of original installation, this Wolf Appliance product warranty covers all parts and labor to repair or replace, under normal residential use, any part of the product that proves to be defective in materials or workmanship. All service provided by Wolf Appliance under the above warranty must be performed by Wolf factory certified service, unless otherwise specified by Wolf Appliance, Inc. Service will be provided during normal business hours.

LIMITED FIVE YEAR WARRANTY

For five years from the date of original installation, Wolf Appliance will repair or replace the following parts that prove to be defective in materials or workmanship: gas burners (excludes appearance), electric heating elements, blower motors (ventilation hoods), electronic control boards, magnetron tubes and induction generators. If the owner uses Wolf factory certified service, the service provider will repair or replace these parts with the owner paying for all other costs, including labor. If the owner uses non-certified service, the owner must contact Wolf Appliance, Inc. (using the information below) to receive repaired or replacement parts. Wolf Appliance will not reimburse the owner for parts purchased from non-certified service or other sources.

TERMS APPLICABLE TO EACH WARRANTY

The warranty applies only to products installed for normal residential use. The warranty applies only to products installed in any one of the fifty states of the United States, the District of Columbia or the ten provinces of Canada. This warranty does not cover any parts or labor to correct any defect caused by negligence, accident or improper use, maintenance, installation, service or repair.

THE REMEDIES DESCRIBED ABOVE FOR EACH WARRANTY ARE THE ONLY ONES THAT WOLF APPLIANCE, INC. WILL PROVIDE, EITHER UNDER THIS WARRANTY OR UNDER ANY WARRANTY ARISING BY OPERATION OF LAW. WOLF APPLIANCE, INC. WILL NOT BE RESPONSIBLE FOR ANY CONSEQUENTIAL OR INCIDENTAL DAMAGES ARISING FROM THE BREACH OF THIS WARRANTY OR ANY OTHER WARRANTY, WHETHER EXPRESS, IMPLIED OR STATUTORY.

Some states do not allow the exclusion or limitation of incidental or consequential damages, so the above limitation or exclusion may not apply to you. This warranty gives you specific legal rights and you may also have other legal rights that vary from state to state.

To receive parts and/or service and the name of Wolf factory certified service nearest you, contact Wolf Appliance, Inc., P.O. Box 44848, Madison, WI 53744; check the contact & support section of our website, wolfappliance.com, email us at customerservice@subzero.com or call 800-222-7820.

*Stainless steel (doors, panels, handles, product frames and interior surfaces) are covered by a limited 60-day parts and labor warranty for cosmetic defects.

*Replacement filters for ventilation hood recirculating kits are not covered by the product warranty.





WOLF APPLIANCE, INC. P.O. BOX 44848 MADISON, WI 53744 WOLFAPPLIANCE.COM 800.222.7820

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